

SPRING 2023



Wine, Food & Friends

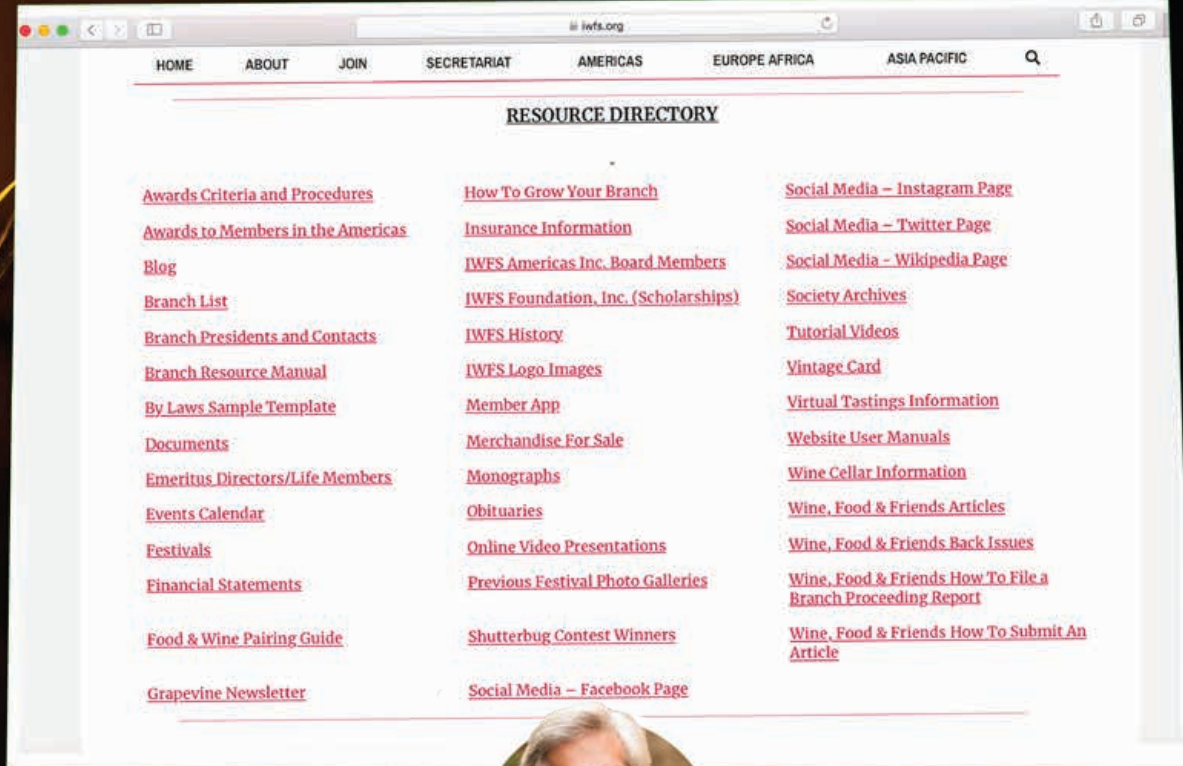


FREEMARK ABBEY WINE TASTING

ALSO INSIDE:

- Burlington's Inaugural Gala Event: Icewine Dinner
- IWFS Kansas City Holiday Sparkler & Silent Wine Auction
- The Evolution of Oregon Wine: 2,000 Years in 5 Decades
- Miami Branch Directors Meet IWFS Scholars

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CHAIRMAN'S LETTER

By Stephen Hipple, *Chairman of the Board of Directors*

Your Updated User-Friendly IWFS.ORG Website

If you haven't visited the IWFS.ORG website recently, please do so today. We have made the website more straightforward and easier to use. To find the IWFS.ORG website, please follow these steps in your web browser:

1. Type **IWFS.ORG** in the address bar (Once there, use the Google "Select Language" button if desired).
2. Next click on the word **Americas**.
3. You are now on the Americas landing page. You will note the updated look and feel of the page, which allows both guests and members to see information about our wonderful Society. If you have friends who aren't fellow members, use the "Share" option on your browser to forward this page on to them. All the links on this page are available to the public

4. As our members know, there is so much information on our website that isn't available to the public. To access member-only content, go to the top right-hand corner of web page and click **Member Sign In**. Enter your username and password then click enter. If you don't remember your login credentials, you will find links to retrieve this information on this page.

5. When you successfully log in, you will see the Resource Directory; a picture of what you'll see appears above this letter. There are 41 links to pages that many of our members find to be the website's most useful. For example, one click will take you to where you can download our popular Member App. If you're interested in nominating a fellow member for on award, select the "Awards Criteria and Procedures" link that is clearly shown on the Resource Directory. There are many

more links that lead to pages full of information about our Society and the benefits we, as members, enjoy. We hope you log in soon to use and enjoy the newly organized Resource Directory.

A special thanks to John Danza, e-communications director for the IWFS.ORG website. He has spent 12 years and countless hours developing our Society's website. John is humble, a truly kind-hearted wine and food lover, who doesn't seek recognition for his efforts. John, thank you on behalf of the IWFS for your dedicated commitment to IWFS. 🍷

Stephen Hipple

*Chairman of the Board of Directors
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COVER PHOTO: *Flying High over Napa Valley*
Photo by Dave Purcell, La Jolla Branch



NEWS FROM THE OFFICE

OF THE INTERNATIONAL SECRETARIAT, LONDON

Andrea Warren, *IWFS Executive Administrator*

Dear Members,

Welcome to part two of our vintage reports relating to the regions covered in your 2023 Vintage Guide (Card and App) as provided, in the main, by our Vintage Consultants. This includes assessments where relevant for both 2021 and 2022. In the northern hemisphere 2021 has been described more often than not as 'difficult,' 'tricky,' 'frustrating' and of 'low yields'. But it isn't all bad, as Austria has been called 'excellent' and Sonoma 'monumentally great' whereas Oregon saw the introduction of a 'heat dome!' In 2022, in the Southern Hemisphere, records were broken in Australia with the east being the wettest and the west the hottest and driest. In New Zealand the growers in Central Otago delighted in enjoying perfect ripening conditions for their Pinot Noir. Both vintages have had their challenges for many growers but hopefully the following reports will help to guide you through which wines should be enjoyed sooner rather than later and those which will definitely improve with age and for another day!

Please see the website if you wish to read all reports online.

Best wishes 🍷

Andrea Warren

International Secretariat, London

2021 VINTAGE REPORTS

CAHORS/MADIRAN, FRANCE (SUD-OUEST)

BRITT & PER KARLSSON



As in most regions in France, 2021 was a very difficult year in the Sud-Ouest, including in its main region Cahors. The year started badly with severe damage from frost. This was not much improved by plenty of rain over the growing season and some hail storms. In the end, yields were very low, often 50% of normal. Grapes did not reach the same concentrations and maturities as usual here in the south. The wines show primarily a good and refreshing fruit, mainly red fruit, but little concentration. It will be a year to drink early, with some charming wines. This is in contrast to 2020, which was an excellent year with wines of depth and longevity (like '18 and '16). Some of the 2021s can be kept longer, given good balance and acidity, but generally, they should be drunk before the 2020s (and '18s).

4 NOT READY YET

LANGUEDOC, FRANCE

MATTHEW STUBBS



A tricky vintage for the winegrowers. Severe frost hit most of the region in April with temperatures down to -8°C in Pic St Loup! Some areas, notably the Herault, had never seen temperatures this low before so late in the season and some estates lost 80% of their crop in one night. The rest of the season was affected by drought which further put pressure on yields, although temperatures were generally cooler in summer than previous years which slowed and produced more even ripening. Rain arrived frustratingly in many areas of the Languedoc just at harvest time, which was later than in recent vintages. Disease pressure, notably oidium increased at this critical

time. The rains came just after the harvest which was earlier in the warmer Roussillon, but the drought took its toll on yields which in general were an average of 22hl/ha across the whole region. Early signs show that this is a vintage for fresher styles of wines with lower alcohols and more acidity than some recent hotter years like 2018 and 2019. Quality varies depending on sub region but some very promising wines were made. Quantity, though, is down with a drop of around -25% in overall volume across the Languedoc-Roussillon compared to 2020.

5 NOT READY YET

PROVENCE, FRANCE

ROD SMITH MW



The 2021 vintage was not great (although better for reds than rosé for sure). We had the same problems as the rest of France, although in a less exaggerated way. There was very little frost, certainly not on the coast, but there was rain at flowering time. Towards red harvest, summer was cooler, or at least less warm, than usual. The rosés were either picked at the normal time for acidity but at the expense of flavour development, or picked later, at the risk of rain, and with some uneven ripeness issues for the grenache and cinsault. Personally I would look out for 13–13.5% abv. Syrah fared well, as did mourvèdre, so I have much more optimism for the reds, but it is not going to be a classic.

5 NOT READY YET

AUSTRIA

LUZIA SCHRAMPF



2021 was an excellent year. Dry conditions in winter and early spring were compensated by a wet period from beginning of May till mid-June. During flowering the weather was not too hot, which combined with the dry conditions before, resulted in a reduction in yield of up to 30% in a few areas. July was beautiful and

warm, August cool and wet, the more to the east the drier. Harvest started late but took place under perfect conditions—stable warm and dry weather with unproductive precipitations locally, which contributed rather to quality and yield than diluted what was in the vineyards. Unanimous satisfaction prevails about the distinctly different temperatures between day and night from early in mid-August on which resulted in a fresh acidity. Alcohol is expected to be neither as high as in hot years nor excessively low as in cool years. All wines, white and reds, will benefit from a most beautiful ripe acidity, concentration and great elegance, which will also contribute to a long life.

AUSTRIA WHITE: 7 NOT READY YET
AUSTRIA RED: 6 NOT READY YET

ENGLAND SPARKLING—MIMI AVERY



With a report that stretches from Ryedale and Dunesforde the most northerly vineyards situated north of York to Holy vale and St Martin's vineyards on the Scillies being the furthest south and west, coming up with a sentence or two about the UK harvest is tricky. 2021 spring, the beautiful pictures of smudge pots and candles alight in the UK vineyards were a sign of problems early on with frost. Some vineyards lost up to 40% of their primary buds. These chills were less prominent in the east—but there, the later rains were at inopportune moments. Ultimately there were fewer branches with fewer berries forming on them. Then came the risk of mildew in humid August, but good weather in September—and for those who picked even later, October was a saving grace. If conditions were managed well, pockets of good to great wines will come out of this problematic vintage.

6 NOT YET RELEASED



Lean wines, full of aroma—this aptly describes the 2021 vintage in the German wine-growing regions. The best month for wine-makers this year was not May, but sun-drenched September. With plenty of sunshine and cool nights in many regions, September

brought a conciliatory end to a season that was clearly different from the three previous years and reminded many of the time before climate change. While heat and drought had characterised the vintages from 2018 to 2020 and ensured an early harvest, this year coolness slowed down growth, and frequent rain made it extremely challenging for many vintners to keep downy mildew under control. September then made up for a lot: It promoted ripening and ensured that the must weights were appealing. Producers harvested satisfactory grapes, allowing them to make good wines with less alcohol than previous years, but with no reduction in aroma.

MOSEL & RHINE: 5 NOT READY YET

PORTUGAL CHARLES METCALFE



Weather across the north of Portugal was mixed, with predictably different results. The Douro had an excellent spring and early summer, a heat spike in August and variable weather in September, but overall produced balanced, elegant wines. Despite crop losses from summer hailstorms, Dão produced wines of freshness and quality. Matters were tougher in Bairrada, with a hot spring followed by a cool summer that delayed ripening. Then rain in September during the harvest caused problems for growers who had not advanced their ripening by green harvesting.

The Alentejo had a more even season in the south than the north. Most grapes in the south had been picked by the second half of September, whereas rain affected the later harvest in the north.

NORTH: 5 NOT READY YET
SOUTH: 6 NOT READY YET

SPAIN HAROLD HECKLE



The 2021 vintage in Spain was characterised by high temperatures and lower than average rainfall throughout the peninsula, according to the Ministry for Ecological Transition. Overall, temperatures on the peninsula were an average of 14.2°C, which the ministry stated was 0.5°C above the norm, and hence it classified the year as “very warm”. The three regions listed have declared a ‘very good’ vintage with Ribera del Duero reporting an ‘excellent’

vintage with less weather challenges along the river valley. In Rioja favourable weather conditions aided ripening. Ribera del Duero wines have all surprised me by the depth of aromatic quality and vibrant fruit already available, making it a good year to keep. In the North East there were some instances of botrytis, particularly in thin-skinned white grapes reported by D.O. Catalunya but there will be excellent results from the best producers.

NORTH EAST: 6 NOT READY YET
RIBERA DEL DUERO: 7 NOT READY YET
RIOJA: 6 NOT READY YET

NAPA, CA (CS & MERLOT) JULIE LUMGAIR



2021 delivered high quality intensely-flavored, small-sized cabernet sauvignon and merlot berries packed with color, tannin, and excellent flavor. Frustratingly, yields were down 10% to 40% depending on the site. Early 2021 barrel tastings reveal collectable and age-worthy majestic wines from all key AVA's with intense flavor wrapped around a powerful core structure and balanced alcohols averaging 14.5%, some lower. Rewards of this naturally advantaged vintage will be unfurling in bottle for decades. Critics and winemakers' consensus is 20 to 30+ potential ageable years. Early warmth, yet little rain following a dry 2020 triggered historic drought. After an early harvest start for white and early red grapes, pace and temperatures cooled. Merlot picks ended in late September and cabernet sauvignon ended October 17. After harvest, notable early winter rains fell, setting the stage for a promising 2022 vintage as vine roots were flushed with water and nutrients prior to winter dormancy.

6 NOT READY YET

SONOMA, CA JAMIE KUTCH



By my early indications, 2021 appears to be a monumentally great vintage for both Sonoma Pinot Noir and Chardonnay. Mother nature threw a pitch right over the plate and those with the experience made exceptional wines. I would buy these wines without fret. The vintage will likely be for moderate term cellaring and likely approachable early. ▶

◀ The pinot noirs are fresh, pure, expressive with fresh fruit and glorious acidity that is not bracing in any way. The chardonnays are beautifully fruit driven with a core spine of acidity that holds the wine together exceptionally well. They are magnificent and ready for the dinner table to be served with food.

7 NOT READY YET

CENTRAL COAST, CA*

ADAM LAZARRE



The 2021 growing season was entirely unremarkable, which in itself is remarkable. No catastrophic fires, frosts, winds, or torrential downpours. It

was pretty boring actually. The season was virtually identical for each of the sub-regions of the Central Coast and the requisite 39° C days late August and early September, but not enough to shut the vines down and retard physiological ripening as it did in 2018. Rainfall was negligible from March until October which meant that most growers had to irrigate. Pinot noir and chardonnay harvest started in earnest around the third week of September in the higher elevations and finished by the second week of October in the cooler coastal valleys. Because of the moderate weather, harvest dates were very site, rootstock, and clone specific. Syrah from Paso Robles through Monterey and San Benito Counties started mid-October and finished well into November with some Santa Lucia Highlands vineyards picking in the last week of November. This was an exceptional year for all varieties. The lots I made and/or tasted were all very good. I would argue that 2018 was better, but only marginally. I look forward to revisiting my assessment later in the year (and hope to prove myself wrong). With the fairly high acids, low pHs, and tighter, more bitter tannins, this vintage may take more time than we usually see in these regions to move beyond “not yet ready to drink.”

SYRAH: 6 NOT READY YET
PINOT NOIR & CHARDONNAY: 6 NOT READY YET

*Abbreviated version

SIERRA FOOTHILLS*, CA

BILL EASTON



In 2021 the main challenges were three fold. First, at the end of November 2020 there was a dramatic cold event. The vines had not gone com-

pletely dormant after the 2020 harvest, sap was still flowing during a warmer than average November and then wham: The temperature dropped to below 28°F and caused basal bud damage in many vineyards cutting the crop by 50% in 2021 across the board.

This was compounded by a lack of rain from March to October. Harvest was complete and on the third week of October thankfully received rain (6"). There was a bad fire (Caldor Fire) during August until October 2021. Fortunately the fire spared the vineyards of Amador County mostly affecting the El Dorado appellation county. Wines that were made in areas unaffected by the fires are wonderful. Good color extraction and flavor concentration from a smaller yield, and excellent balance and acidity. Great wines, but there will not be a lot available.

7 NOT READY YET

*Abbreviated version

NEW YORK

PETER BELL



In most of New York State, the 2021 ripening season was thoroughly less than ideal. Heavy rains throughout the season increased rot pressure, and when it wasn't raining the sun was mostly obscured by clouds. To top it off, the mild winter ensured a much higher than normal crop load. Winemakers who hoped to increase the sugar content of the grapes by delaying harvest were mostly disappointed. That said, whites and rosés, mostly bottled by now, are expressive and surprisingly delicious. Reds will be mostly in the Beaujolais mold: Soft and chillable.

3 NOT READY YET

OREGON*

ALEX SOKOL BLOSSER



In 50 years this was the warmest growing season for the Sokol Blosser Winery. We also got to add a new term to the dictionary: “heat dome”. Three straight days of triple digit temperatures in late June broke heat records for the Willamette Valley! Bud break started in the middle of April which is in the normal range, and we had the driest March to May that we have ever had in the valley through 128 years of record keeping! Bloom, or flowering, also appeared on time in early/mid-June.

While late June taught us the definition of “heat dome”, our grapes made it through thanks to their being done with bloom at all our sites. There was still moisture in the soil, so they grew like crazy over those three days of hellish temperatures. July and August turned out to be exceedingly dry with above average temperatures. Thankfully, September started off mild with a couple of rain events that allowed us to fully ripen the grapes without getting them over-ripe. We started bringing in our estate Pinot Noir on Sunday, September 12th. The hot and very dry summer made for fruit that was extremely clean and free from all the mildew and rot that we typically get from a normal summer with some rain. Clean fruit makes for excellent fermentations. All in all, mother nature gave us something to be grateful for on our 50th anniversary.

PINOT NOIR: 6 NOT READY YET
CHARDONNAY: 6 NOT READY YET

*Abbreviated version

WASHINGTON*

www.washingtonwine.org



Washington's 2021 wine grape harvest was marked by record-breaking heat during the growing season, resulting in low yields of high-quality fruit. “Both 2020 and 2021 were small harvests, but unlike the previous year where a myriad of factors contributed to a smaller harvest, in 2021 there was really one major factor that impacted yield size across the state—the historic heat event in June,” explained Steve Warner, President of the Washington State Wine Commission. At the end of June, a “heat dome” descended upon the west coast shattering previous temperature records. Growers reported that vineyards fared well overall during the extreme heat, but it did contribute to a reduction in berry size and cluster size. The rest of the growing season continued to be warm, and 2021 is considered to be one of the warmest vintages on record. “Though a very warm year, temperatures did cool down to allow for extended ripening through September and October,” Warner said. “Our winemakers and growers reported the overall quality of the fruit to be fantastic with great flavor and concentration.”

6 NOT READY YET

*Abbreviated version

CANADA/ BRITISH COLUMBIA—

JOHN SCHREINER



The 2021 vintage in the Okanagan Valley, where most of British Columbia's vineyards are, was marked by extreme heat. Growing degree days totalled 1,758, about 10% above the long-term average, making 2021 one of the five hottest growing years since the 1998 record of 1,778 GDD. The heat reduced berry size and yield, which was 30% below normal. But that also concentrated the flavours and the tannins, leading winemakers to expect high-quality, long-lived wines. Wine BC, the industry association, reported that: "A combination of warmth and low yields led to early ripening of many varieties, resulting in a fast, condensed early harvest to pick the grapes at optimum ripeness." The extreme heat fostered extensive forest fires. Several fires near vineyards led to some smoke tainted wines, with one major producer not bottling any wine in 2021. That appears to be have been an extreme case. "A few producers reported potential smoke impact in specific vineyards and varieties but for the most part higher, thinner smoke cover hasn't had a negative effect on the wines," according to Wine BC.

5 NOT READY YET

ONTARIO RICK VANSICKLE



There is no getting around the fact that 2021 is a less desirable vintage in all regions of Ontario, Canada, but that doesn't mean many wineries weren't able to work through the drastically wet fall during harvest. It just means consumers will have to be vigilant when buying wines from 2021. There will be some fine wines, especially the early-ripening whites, rosés, sparkling wines, gamay, some pinots and chardonnay, cabernet franc and even some bordeaux varieties that came out the other side of the rains intact. Some varieties, such as riesling, got caught in the middle of the rains and breakdown of the grapes, causing some wineries to abandon making their top single-vineyard wines. 2021 is a vintage that tested the skill of winemakers in the field and the decisions they made on the fly will determine the quality of their wines.

4 NOT READY YET

2022 VINTAGE REPORTS ARGENTINA

AMANDA BARNES



The 2022 harvest was a challenging one for winemakers in Argentina, but also one of the most promising in terms of quality and age worthiness of the red wines. Late season frosts in November caused a drop in yields across the wine regions of Mendoza as well as the southern regions of Neuquén and Río Negro. A dry and warm summer followed, allowing the vines to recover and speeding up the season. However a rainy February slowed down maturation and left winemakers and agronomists working overtime to bring in their white grapes between showers. White wines are fresh and lower alcohol as a result, with some of the most premium wines offering appealing elegance. A dry and cool March then followed, giving the red varieties a month of consistent maturation and resulting in wines with great depth of colour and phenolic ripeness but also balance and freshness. Although the overall tendency in premium wines is to now harvest earlier, those who waited for longer hang times were faced with a major challenge following an intense frost on 30th March. For those who picked in time, they are hailing 2022 as one of the best vintages in the past decade for top quality reds.

6 NOT READY YET

CHILE AMANDA BARNES



2022 is being claimed as one of Chile's best vintages in the past few years for elegant red wines, considered by some as on par with the acclaimed 2018 vintage. The 2021 winter provided good rainfall, but a dry spring and summer led to lower yields and drought conditions across Chile's wine regions. Moderate temperatures, however, and a good diurnal range offered concentrated wines with both ripeness and freshness especially in the reds. Cabernet sauvignon in the Andes regions and carmenère in the inland valleys are being highlighted as star performers, with many winemakers claiming the quality is some of the best yet. The coastal regions were buffered from the intense drought due to morning coastal fogs, and there is good quality across the board with chardonnay in Limari being particularly

noteworthy. In southern Chile, the dry-farmed regions of Maule, Itata and Bio Bio suffered more with the lack of rainfall. However, the well-anchored old vines performed well proffering wines of good intensity, albeit with much lower yields.

6 NOT READY YET

AUSTRALIA TYSON STELZER



Australia lived out its reputation of a land of climatic extremes across the entire season of harvest 2022. Some regions on the east coast experienced their wettest season on record, while others in the west were inflicted with their hottest and driest in history. Desperate prayers for rain following the debilitating droughts of 2019 and 2020 opened the floodgates to unleash the full deluge of La Niña in 2021, and 2022 delivered the same fate all the way from south-east Queensland to the east coast of Tasmania, and as far inland as the eastern rim of Central Victoria. This was a grower's vintage in which vigilant attention to disease management made the vintage for many sites. Between the extremes of the east and west coasts, South Australia and most of Victoria and Tasmania heaved a sigh of relief when the La Niña drenching forecast for summer never eventuated, making way for another stunning season of below average temperatures. A long and glorious ripening period harked back to those wonderfully cool and classic seasons of the 1980s and 1990s. In almost every region, yields were heavily impacted by dismal weather, particularly around flowering and bud burst. This perhaps proved to be a blessing in disguise for some wineries, after the bumper 2021 harvest and Chinese market crash left inventories at their fullest levels in fifteen years. As always, publishing timelines dictated that this vintage snapshot had to be written during harvest, and in this particularly late season, some varieties are yet to be picked in some regions.

An extract from www.winecompanion.com by Tyson Stelzer. ▶

BAROSSA VALLEY: 5 NOT READY YET
CLARE VALLEY (RIESLING): 6 NOT READY YET
COONAWARRA (RED): 5 NOT READY YET
VICTORIA: 5 NOT READY YET
HUNTER VALLEY (SEMILLON): 6 NOT READY YET
WESTERN AUSTRALIA (RED): 5 NOT READY YET
TASMANIA: 6 NOT READY YET

NEW ZEALAND

BOB CAMPBELL MW



◀ 2022 has been a challenging vintage for most of the country with the notable exception of Central Otago where wine-makers enjoyed near perfect ripening conditions. The good news is that quantity appears to be above average in most regions. That is particularly good news for Marlborough which suffered a 21% drop in grape tonnage in 2021 and needs to play “catch-up” on the supply side.

Hot, wet and humid conditions in February got the harvest off to a shaky start although it was followed by a long spell of warm, dry weather that favoured those who had delayed picking. Wet weather returned in mid-April but did little damage because most of the

grapes had been harvested. Overall it has been a mixed vintage aggravated by labour shortages due to COVID which depleted the workforce. The hero of the hour appears to be Central Otago.

HAWKES BAY (RED) 3 NOT READY YET
MARTINBOROUGH (PINOT NOIR) 3 NOT READY YET
CENTRAL OTAGO (PINOT NOIR) 7 NOT READY YET
MARLBOROUGH (SAUVIGNON BLANC)
4 NOT READY YET

SOUTH AFRICA

DAVID SWINGLER



2022 was a vintage of unusual weather, smaller volumes, good [if patchy?] quality. An unusual cold growing season

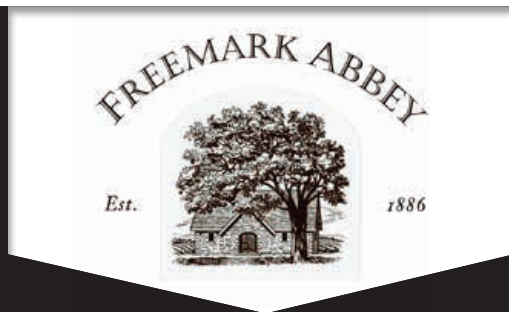
meant a later-than-usual harvest, and higher than average rainfall in October and November increased disease pressure and called for urgent mitigation. Then two heatwaves at the end of January speeded up the need to get the grapes in, causing bottlenecks at cellar door.

The crop was smaller than 2021 but still more than the 5-year average. Good wines were made by producers who could mitigate disease risk (preferably with physical means e.g. shoot removal rather than chemicals) and whose later ripening varieties were either ripe before the heatwaves of those whose natural acidities didn't get hammered by the heat. 🍷

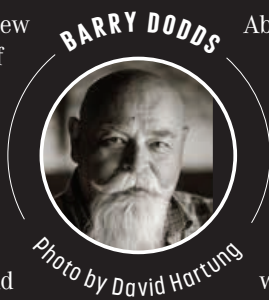
RED: 5 NOT READY YET
WHITE: 4 NOT READY YET

TASTING SERIES: FREEMARK ABBEY WINE TASTING

By Chris Ankner, New York Branch



Mid-January brought the new year's first installment of the IWFS Tasting Series with Barry Dodds of Freemark Abbey. Barry is Freemark Abbey Winery Historian as well as Brand Ambassador and there is plenty of history. The winery was founded in 1886 and since then has been on the forefront of California wine. Though closed during Prohibition, Freemark reopened and started one of the first tasting rooms in Napa Valley in 1949. By 1970, Freemark bottled the first vintage of Freemark Abbey's storied Cabernet Bosché, one of the earliest vineyard-designated wines in California. Bosché remains the signature vineyard in the Freemark portfolio. By 1976, Freemark Abbey was one of the twelve American wineries selected by Steve Spurrier to participate in the historic Judgement of Paris, that boosted California's reputation both domestically and internationally. Thanks to the publicity from the Tasting, wine sales in the U.S. grew dramatically. Freemark Abbey was the only winery that had both a red and a white wine entered. In 1984, Freemark



Abbey harvested its first crop from Sycamore Vineyard, long FA's counterpart to Bosché. In 1985, Ted Edwards took over as Winemaker, a position that he held until 2020.

Barry was the perfect host. He has a long history in Napa working at St. Supéry, Cakebread Cellars, Sequoia Grove Niebaum-Coppola and Kendall-Jackson before landing at Freemark Abbey in 2006. His talk about the winery and the vineyards were a great background to the tasting. The tasting itself was led by Winemaker Kristy Melton on video. Kristy took over the winemaking duties three years ago.

Our tasting began with the 2020 Freemark Abbey Napa Valley Chardonnay. The Chardonnay is blended from four vineyards. I thought it had a more “California” taste than some of the whites we've had in the Tasting Series. It had an apple and citrus nose and a rich taste.

We then moved on to the Freemark Abbey Napa Valley Merlot. Though I've had this wine on several occasions, I was still sur-

prised at the depth of flavors as well as the smoothness. There were plenty of red fruit flavors, tannins and body for a wine that was as easy to drink as this. The Freemark web site suggests cellaring for as long as fifteen years, but I don't see why you would. It was completely representative of the varietal now.

The 2019 Freemark Abbey Rutherford Cabernet Sauvignon closed out the tasting. The Rutherford Cab takes grapes from Freemark's Bosché, Sycamore and Red Barn Ranch vineyards. In the best case, this wine should take the juiciness and depth of the Bosché vineyard, the deep color and raciness from the Sycamore vineyard. The Rutherford Cabernet clearly needed more cellaring, but it was clear that this would be a great wine. The complexity is there. One very nice thing about dealing with a winery with a legacy like Freemark's is that their web site offers a number of wines for sale with 20+ years of bottle age.

It is always a pleasure to taste wines with the heritage and quality of Freemark Abbey. To discuss the history of California wines in general and the winery specifically made for a wonderful evening. 🍷



Caden Renner



Estina Walker



Devin Zschoche

Holiday Sparkler & Silent Wine Auction

By Susan Schmitt, Kansas City Branch

The Kansas City branch kicked off the holiday season at the annual Holiday Sparkler and Silent Wine Auction on December 6. Views of the famous Country Club Plaza holiday lights set the lovely scene featuring delicious hors d'oeuvres with a selection of wine pairings. The Auction raised over \$2,600 in scholarship funds for young professionals pursuing careers in fine wine and culinary arts. Scholarships for \$2,500 each were awarded to Caden Renner, Devin Zschoche and Estina Walker so they may continue their studies in the Johnson County Community College Hospitality Management & Culinary Arts Program.

Besides the proceeds from the successful Silent Auction, another highlight was the presentation of the IWFS BDA Silver Award to Dr. Ivan Batlle by John Newsam President of the Kansas City Branch. A member since 2009, Dr. Batlle has been an integral part in the success of the Branch, continuously serving in various Board positions between 2012 and 2022, including serving as Branch President during 2018 and 2019. Dr. Batlle became an IWFS Americas Director in 2020 and serves on the Editorial Board. Congratulations Dr. Batlle!

Presentation of the IWFS Silver Medal to Past President Dr. Ivan Batlle (L) by John Newsam (R)



December 6, 2022: Holiday Sparkler & Silent Wine Auction, Country Club, Plaza, Kansas City, Missouri.
 🍷 Dom. Chandon Brut 2021, Gruet Methode Champenoise Brut, Santa Margherita Pinot Grigio 2021, The Hilt Estate Chardonnay 2017, Jadot Santenay Clos des Gatsulards 2018, and Vina Robles Mt. Road Reserve Cabernet Sauvignon 2018 ✕ Holiday Sparkler Menu & Service provided by Inspired Occasions: Butlered Hors d'Oeuvres: Wild Mushroom and Gruyère Mini Tarts; Seasonal Fruit Compote; Goat Cheese Mousse on Crostini; Pan-seared Peppered Shrimp with Ginger and Orange; Bacon-wrapped Moroccan Dates Stuffed with Chorizo; Grilled Tenderloin of Beef on Mini **Yorkshire Pudding**; Inspired Occasions' Famous Hot Onion Puffs. Pickup Sweets: Salted Caramel Chocolate Brownie; Peach Cobbler in a Glass; Gingersnap Cookies. 🍷



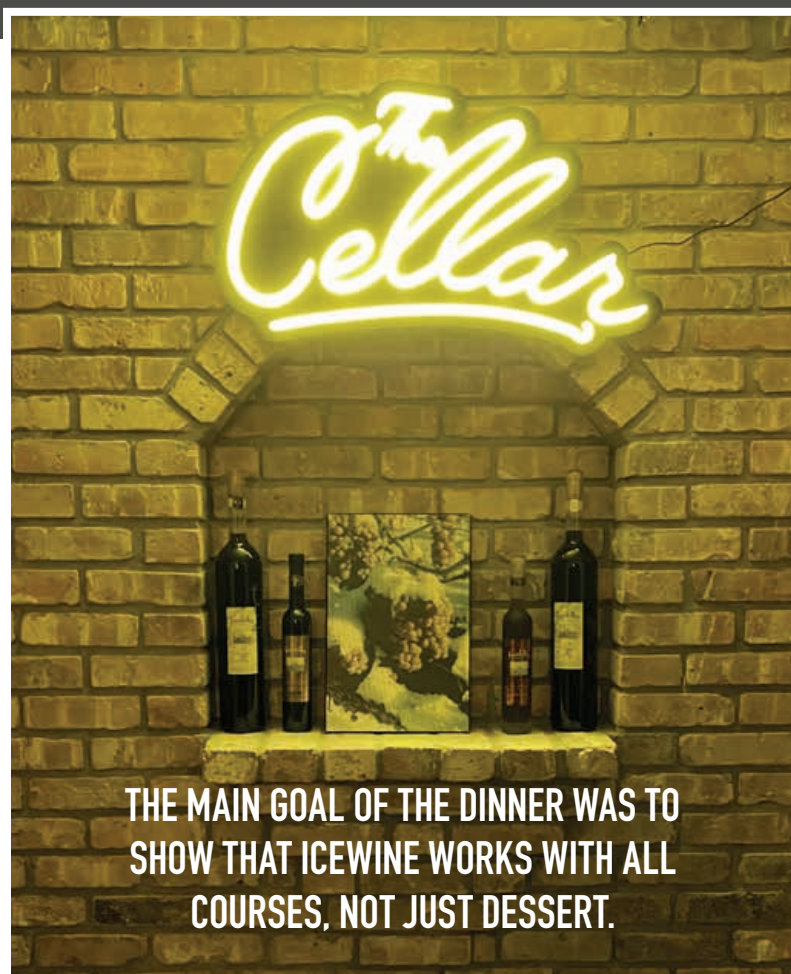
INAUGURAL GALA EVENT: ICEWINE DINNER

By Bob Wong, IWFS Burlington, Ontario Branch

The Burlington IWFS Chapter has launched! This new chapter located in Southern Ontario, Canada is a fitting location halfway between the world-class vineyards of Niagara and the Michelin star restaurants of Toronto. We will be sampling anything and everything in between!

Our inaugural black-tie bash served up a five-course dinner with ten wines in the secluded cellar room of Inniskillin Winery, surrounded by barrels, aging bottles and Founders' photos. President Pamela Anderson Khan kicked off the evening setting the vision and culture of our club and Branch Ambassador & Chapter Sommelier Teresa MacDonald conveyed good wishes from the IWFS Americas and the Montreal Chapter President.

The main goal of the dinner was to show that icewine works with all courses, not just dessert. Each course was paired with two wines, one table wine and one icewine. For example, the first appetizer was Atlantic salmon sashimi paired with both a *Reserve Riesling 2021* and *Riesling Icewine 2021* to compare. This scribe felt that in all cases the icewine was preferred! We were joined by Nicholas Gizuk, proud head estate winemaker of Inniskillin. Having him with us to guide us through the wines was amazing. To be at the winery within feet of the vines, learning how that specific wine was made, how the growing season progressed, and looking at & tasting the final product in front of us was a stimulating,



THE MAIN GOAL OF THE DINNER WAS TO
SHOW THAT ICEWINE WORKS WITH ALL
COURSES, NOT JUST DESSERT.



all-sensory experience. Being the first winery to attempt icewine in Niagara, Nicholas shared with us the early years of innovation and refinement, when they were developing best practices and defining standards via trial & error that went into developing Inniskillin into what it is today, now approximately 40 years later. A lot had to be figured how to preserve the grapes against the elements, rot and birds for a longer growing season and even adapting winemaking equipment for icewine use. They also arrived at the ideal picking temperature, 10C/14F, and not a single degree warmer for best quality! Chef Tim Mackiddie of 'Smoke and Barrel' constructed a dinner that took passion for cooking with icewine to a level of obsession! Think icewine-infused butter, icewine chimichurri sauce with grilled beef, frozen icewine dashi with riesling-cured salmon sashimi. Finally, Chocolate Tales of Burlington created icewine-infused chocolate bonbons for us to take home. Special thanks to Pamela Anderson Khan, Teresa MacDonald, Cath Sparling and Pierre Matteau. It was a gala befitting the launch of this new chapter. We are on our way!

January 28, 2023: Inaugural Event: Icewine Dinner, Inniskillin Estate Winery, Niagara Falls, Ontario.
 🍷 Sparkling Vidal Icewine 2021. ✕ Canapés. 🍷 Reserve Riesling, Riesling Icewine 2021. ✕ Riesling-Cured Atlantic Salmon Sashimi Frozen Icewine dashi,

Chilled Somen Noodle, Shiso Togarashi, Sesame Cucumber. 🍷 Discovery Series P3 2021 ✕ Salad of Heirloom Beets, Ontario Goat Cheese, Hot House Rhubarb, Coconut, Beet Chips, Raw Beets, Pinot Noir & Beet "Vinaigrette." 🍷 Reserve Pinot Gris 2021, Gold Vidal Icewine 2019 ✕ Smoked East Coast Scallop and Vidal Roasted Pork Belly, Vanilla Bean Risotto, Braised Leeks, Lobster 'Buerre Blanc,' Watercress, Celery Root. 🍷 Reserve Cabernet Franc 2020, Cabernet Franc Icewine 2019 ✕ Oak-Grilled Beef Sirloin Cap, Pommes Lyonnais, Charred Shishito Peppers, Coriander-Glazed Carrots, Avocado, Icewine Chimichurri Sauce. 🍷 Vidal Icewine 2019. ✕ Preserved Apricot Tart Tatin, Brown Butter Puff Pastry, Blue Cheese Bavarois, Candied Almond, Vidal Caramel, Clove. 🍷



From Left: Pamela Anderson Kahn, Chef Tim Mackiddie, Nicholas Gizuk

OREGON WINE MATURES

*By Katherine Cole, host of The Four Top podcast
& author of five books on wine*

First, a pronunciation guide: The west-coast American state noted for its snow-capped mountains, wild rivers, thick forests, offbeat zeitgeist, hand-farmed vineyards and profound wines is pronounced OH-reh-gun. As in: “Once homespun, Oregon wine is now a rising sun, with megaton wattage.” And our foremost AVA (American Viticultural Area) is the will-AM-it Valley. As in: “It’s the Willamette, damnit!”

And now for some history: Although Oregon viticulture can be traced back to the covered-wagon pioneers of the mid 19th century, the industry truly took off circa 1970, when a gang of terroir-driven young visionaries identified the cool climate and diverse soils of the Willamette Valley, in particular, as ideal for Burgundian grape varieties.

The most notable names from this era—Adelsheim Vineyard, Elk Cove Vineyards, Erath, The Eyrie Vineyards, Ponzi Vineyards and Sokol-Blosser Winery—continue to produce fine wine today in the Willamette Valley, where 70% of Oregon’s vineyard land is located.

Now home to a thousand brands, Oregon still produces just 1% of American wine while commanding a disproportionately high price per bottle and number of top critical scores. Pinot Noir—a fickle but ultimately rewarding grape—has led this drive, and still accounts for some 60% of all varieties grown in the state.

FRENCH SOUL, OREGON SOIL

When I covered wine for The Oregonian newspaper between 2002 and 2015, I was struck by the pervasive autodidacticism of our winemakers. Every cellar was running comparison trials, pitting fined and filtered wines against unfined and unfiltered ones, for example, or conventional yeast against spontaneous fermentation. They were selling single-sub-appellation wines, volcanic vs. sedimentary-soil wines, single-vineyard wines, single-row wines, and even single-clone wines. (Or, as I like to call them, “anti-cuvées.”)

If anyone is to blame for our obsession with small-lot releases, it’s Ken Wright. In 1986, when he founded Panther Creek Winery in McMinnville—and later, under

Burgundy, with their many clos and crus. Our winemakers have always had their eyes on France, performing their countless experiments and trials with the hope of catching up. Never mind that Burgundy has two thousand years of winegrowing experience—a thousand of those focused on Pinot Noir—on us.

Our most notable Burgundian imports have been clones and people—not, to be clear, cloned people. Producers led by David Adelsheim (Adelsheim Vineyard) lobbied for the import of Burgundian Chardonnay and Pinot Noir clones back in the 1970s and ’80s. And in 1987, a group of Willamette Valley winemakers founded the International Pinot Noir Celebration, a three-day gathering of winemakers, members of the trade, and enthusiasts from around the world for tasting, touring, and talking. Over the years, the event has attracted Burgundian luminaries including the likes of Lalou Bize-Leroy and Aubert de Villaine.

In 1986, Véronique Drouhin arrived from Burgundy to work harvest in Oregon, and returned to establish Maison Joseph Drouhin’s Oregon outpost the next year. Domaine Drouhin Oregon’s tagline—“French soul, Oregon soil”—has set the tone for Willamette Valley winemaking ever since. (Luisa Ponzi, of Ponzi Vineyards, and Josh Bergström, of Bergström Wines, both did their postgraduate work in Beaune, and might argue that if the soul is French, the heart is all Oregon.)

Dominique Lafon arrived in 2005 to launch Evening Land Vineyards, then moved on to Lingua Franca in 2015. Alexandrine Roy began consulting for Columbia Gorge producer Phelps Creek in 2007. In 2012, Jean-Nicolas Méo cofounded Nicolas-Jay, and Louis-Michel Liger-Belair arrived to launch Chapter 24 Vineyards, now known as Rose & Arrow. By 2013, Thibault Gagey and Jacques Lardière were here, as well, to kickstart Maison Louis Jadot’s first wine project outside of Burgundy: Résonance.

In 2015, Domaine Serene reversed the trend by purchasing Château de la Créé in the Côte de Beaune; it’s just a matter of time before Air France offers a Portland-to-Beaune nonstop flight. And our three most talented full-time Oregon winemakers are, arguably, Francophones Isabelle Meunier (Lavinea Wines and Aubaine), Tomas Savre (Lingua Franca), and Alban Debeaulieu (Abbott Claim). At this point, French is the third language of the Valley after English and Spanish. ▶

THEY WERE FIERCE DEFENDERS OF OUR ENVIRONMENT. THEY WERE BURGUNDY-OBSESSED. AND THEY WERE ENDLESSLY CURIOUS. AMBITIOUS ABOUT WHAT OREGON COULD ACHIEVE AS A WHOLE, THEY COLLABORATIVELY PUSHED A RELATIVELY YOUNG NEW WORLD REGION INTO THE RANKS OF THE WORLD’S FINEST IN A MATTER OF DECADES.

These forerunners shared a credo that continues to persist to this day. They were fierce defenders of our environment. They were Burgundy-obsessed. And they were endlessly curious. Ambitious about what Oregon could achieve as a whole, they collaboratively pushed a relatively young New World region into the ranks of the world’s finest in a matter of decades.

his eponymous label, Ken Wright Cellars in Carlton—Wright established the vineyard-designate trend. He bought fruit by the acre rather than the ton, and more or less took ownership of each vineyard block he leased, carefully crafting each of his 13 single-vineyard releases from vine to bottle.

The original models for the baker’s dozen of vineyard- and appellation-specific wines were, of course, the producers of

BIO Katherine Cole is the James Beard Award-winning executive producer and host of The Four Top, an international podcast focusing on hot-button topics in the wine world. She is also the author of five books on wine, including *Sparkling Wine Anytime*. She was previously wine columnist for The Oregonian newspaper and a contributor to wine and lifestyle publications worldwide. She is currently communications director at Vin Agency. A graduate of Harvard College and the Columbia University Graduate School of Journalism, Katherine is a member of the Circle of Wine Writers and has been named to the “Imbibe 75” list of “the people, places and flavors that will help shape the way we all drink.” In her spare time, Katherine is an avid hiker, skier, cyclist, and volunteer, contributing her time to causes such as Portland Backpack, the James Beard Public Market, and the Portland chapter of Les Dames d’Escoffier International.

“IF ANYONE IS TO BLAME FOR OUR OBSESSION WITH SMALL-LOT RELEASES, IT’S KEN WRIGHT. IN 1986, WHEN HE FOUNDED PANTHER CREEK WINERY IN MCMINNVILLE—AND LATER, UNDER HIS EPONYMOUS LABEL, KEN WRIGHT CELLARS IN CARLTON—WRIGHT ESTABLISHED THE VINEYARD-DESIGNATE TREND.”

Katherine Cole,
Photo credit:
Addie Mannan



Photo by Polars Studio

◀ SMALL-SCALE & SUSTAINABLE

Oregon has long been an international leader in sustainable, Biodynamic, “Ore-ganic” (as we like to put it), and climate-friendly practices, with about half our producers certified sustainable and countless others operating sustainably without certification. A full 30% of the world’s B Corp wineries are located in Oregon—among them Sokol Blosser, which has earned a prestigious “Best for the World—Environment” B Corp commendation four times, and built the world’s first barrel cellar to achieve LEED certification.

Our natural elements are amenable to hands-off farming. The Willamette Valley is a cool-climate wine region, with slightly lower average growing-season temperatures than Burgundy’s. Our rainy winters and springs favor dry farming, while our dry sunny summers encourage full ripening. So—despite annual battles with gophers and powdery mildew—we’re set up for viticultural success without the aid of synthetic fertilizers, pesticides, or herbicides. Case in point: The Willamette Valley’s family-owned King Estate boasts the largest Demeter-certified Biodynamic vineyard in North America.

But while nature is a willing partner, our culture also nurtures our commitment to sustainability. Small, family-run farms are more likely to practice organic or sustainable viticulture, and Oregon wineries produce, on average, 5,000 cases of wine or fewer annually, on a vineyard of approximately 30 acres (12 hectares). By contrast, the average California winery produces 50,000 cases annually, on a vineyard that’s 104 acres (42 hectares).

On our petite family estates, the winemaker is also the grower, harvesting by hand rather than machine. That is, we treat our grapes like pets, not livestock. Even in recent years, as outside investments have expanded the industry, this boutique ethos—and the sustainable mindset that comes with it—has remained engrained.

WHAT’S NEXT: CHARDONNAY & CHAMPENOISE

The past decade has seen rapid investment in the Valley. In addition to our mentors and partners from France, we’ve caught the eyes of rainmakers based in California and Washington. Thankfully, these deep-pocketed newcomers have honored our values. Most notably, Jackson Family Wines, the California-based family-owned conglomerate best-known for

Kendall-Jackson Chardonnay, runs its four Willamette Valley wineries (Gran Moraine, Penner-Ash Wine Cellars, WillaKenzie Estate, and Zena Crown Vineyard) with respect for the land and sensitivity to the local culture.

Also over the past decade, the rising star of Chardonnay has threatened to eclipse that of Pinot Noir, despite the fact that it accounts for less than a tenth of our vineyard plantings. 2012 marked the first year of the Oregon Chardonnay Celebration, an IPNC sibling event. Since then, Chardonnay prices have risen annually, as have the number of rave reviews from critics. Some of our most interesting Chards are from Morgen-Long, 00, Lingua Franca, Walter Scott, and Arterberry Maresh.

Where there are Pinot Noir and Chardonnay—and a bit of Pinot Meunier—there will, inevitably, be bubbles. Producers such as Soter, Argyle, and R. Stuart & Co. have been making excellent méthode traditionnelle wines here for decades. The trend really took off after the finishing facility Radiant Sparkling opened in 2014, providing every Oregon winery access to riddling and disgorgement.

And now, here come the champenoise. Maisons & Domaines Henriot purchased

the Willamette Valley’s Beaux Frères—famously cofounded by the influential wine critic Robert Parker Jr.—in 2017. And Bollinger acquired Ponzi in 2021. Both wineries remain focused on still wines, but it’s just a matter of time before a French-owned maison de bulles opens its doors.

In the meantime, we’re hatching our own 100% sparkling projects, including the fascinating boutique label Corollary; the Aubaine offshoot (in partnership with South Africa’s Beck Family) Lytle-Barnett; and Domaine Willamette, a luxe Biodynamic sparkling estate owned by Oregon’s largest winery, Willamette Valley Vineyards.

As I look to the next decade, I continue to be bullish about Willamette Valley Pinot Noir, proud our precise, mineral-driven Chardonnays, and eagerly anticipating the next installment in our méthode traditionnelle story. (Knowing our winemakers, I’m sure someone is already running comparison trials of sparkling-appropriate clones, and bottling them as distinct anti-cuvées.)

All of which is to say that our industry is no longer the homespun operation it once was. We may be a collection of small family-owned estates, but we’re also polished, poised, multilingual, and educated. Oregon wine is here for the long run. 🍷

THE EVOLUTION OF OREGON WINE: 2,000 YEARS IN 5 DECADES KATHERINE COLE

By Katherine Cole

INTRODUCTION

Oregon, and in particular the Willamette Valley, is renowned worldwide for the quality of its pinot Noirs and, increasingly, chardonnays. The climate, landscape, and soils are, of course, central to this. But so are the people. Ambitious, curious winemakers have made it possible for a relatively young New World region to come close to Burgundy in a matter of decades. Distinct eras of profound change become clear if we break the history of Oregon winemaking into eras.

1970-1990: THE MODERN ERA TAKES SHAPE

- Although viticulture and winemaking can be traced back to the mid-19th century, the first serious winemaking efforts begin in the late 1960s
 - Terroir-driven young winemakers identify the climate and soils of the Willamette Valley as ideal for pinot noir as well as chardonnay, pinot gris, and other varieties
 - Pioneering families (such as the Ponzis and Sokol-Blossers) settle, plant vineyards, and establish an industry in the Willamette Valley as well as in southern Oregon
 - Appellations (AVAS) are established
 - The first International Pinot Noir Celebration and the arrival of the Drouhin family mark the beginning of a longstanding relationship between the Willamette Valley and Burgundy
-

1990-2010: THE AGE OF SELF-DISCOVERY

- The industry is established but still very young. The next two decades are devoted to self-examination and learning
 - Winemakers are autodidacts. With an eye to Burgundy, they help one another to learn.
 - Ken Wright leads a movement toward vineyard-designated bottlings, inviting enthusiasts to compare and contrast wines sourced from different sites
 - Out of this comes the subappellation movement
 - The obsession with microclimate extends to individual bottlings that capture a single vineyard block or even a single vine row
 - Deep study of soil types, geology
 - Building upon clonal work led by David Adelsheim in the 1970s and 1980s, winemakers bottle clone-designate wines to try to isolate differences
 - Pinot noir leads, but winemakers are experimenting with varieties including gamay, melon, riesling, dolcetto, etc. Southern Oregon finds success with Rhône varieties.
 - Oregon embraces and leads the nation in sustainable, organic, and Biodynamic practices
 - Sokol Blosser a leader in organic farming and sustainability
-

2010-2020: THE WORLD AT OREGON'S DOORSTEP

- Investors see the value in Oregon's moderate climate, fine soils, northerly latitude
 - Thanks to the IPNC, Drouhin, Evening Land (2005), Oregon is already on international radars
 - Jadot arrives in 2013
 - French becomes the second language of the Willamette Valley, with Dominique Lafon and Véronique Drouhin joined by colleagues like Alexandrine Roy, Jean-Nicolas Méo, Louis-Michel Liger-Belair, and Jacques Lardière. In addition, Isabelle Meunier, Thomas Savre and Alban Debeaulieu. Luisa Ponzi and Josh Bergstrom were educated in Burgundy.
 - The work that winemakers put in to understand the terroir over the past four decades pays off
 - A period of rapid investment, with investors from France, California, and Washington arriving and purchasing vineyards and wineries. Notably: Jackson Family, Foley Family, Crimson Wine Group, Ste Michelle Wine Estates, Henriot, Bollinger
 - While Oregon is affected by wildfires, it is still one of the safest viticultural bets as the US faces climate change
 - The Oregon Chardonnay Celebration débuts. Willamette Valley chardonnay is superb—perhaps even better than WV pinot noir
 - Producers like Walter Scott, Morgen Long, OO, Bergstrom, Lingua Franca, etc. make it clear that chardonnay could be Oregon's finest grape in the future
-

2020+: OREGON ACHIEVES TOP BILLING

- As we enter a new decade, Oregon wines are commanding high prices
- Traditional-method sparkling wines take off—it seems that every winery is now producing it
- New wineries, such as Domaine Willamette, focus on fine traditional-method sparkling wine. This trend will continue into 2030.
- The Willamette Valley is now seen as a luxury wine destination, with new high-end accommodations such as Tributary opening
- NBA Players like Channing Frye and CJ McCollum raise the status of the Willamette Valley even further by launching wine labels
- Looking ahead, chardonnay and sparkling are the two wine styles to watch in the Willamette Valley, while pinot noir remains strong. 🍷



From left to right: Garret Biondo, FIU Dean Michael Cheng, Jose Hernandez (Miami BP), Scholar Fresa Straw, Scholar Natalie Garcia, Joe Garrigo (IWFS Foundation Board Member) and Joe Fernandez (Miami).

MIAMI BRANCH DIRECTORS MEET IWFS SCHOLARS

By José R. "Joe" Garrigó

In 1998, the Miami Branch started a scholarship program to help deserving students at Florida International University School of Hospitality and Tourism Management achieve their goals. Years later Joe Garrigo proposed, and was approved by the Scholarship Committee of the Board of Governors of the Americas (now IWFS Americas), their participation in the Miami Branch program. Our Society support has been continued by The IWFS Foundation, chaired by Andrew Jones, which includes FIU among the U.S. colleges receiving annual IWFS Scholarship funding. The Foundation funds the tuition fees of qualified students wishing to study oenology, viticulture, culinary arts and hospitality management at recognized non-profit colleges in the United States and Canada. Steve Hipple, IWFS Americas Chairman, stated that "our scholarship grants to FIU are empowering them to help their students and staff reach even further and higher than ever their objectives."

On January 26, 2023, the Miami Branch President and two directors joined Joe Garrigo, The IWFS Foundation Board member, in their annual meeting with the IWFS Scholars to evaluate their progress and continuity of the program. We were impressed with the 2023 Scholars and the School's continued commitment to its objectives. Leonardo Paez, a 2022 Scholar, wrote "I hope to one day revolutionize the way we perceive and understand food, how we experience the act of eating,

moving towards the feeling it evokes and the influence it has on our lives."

After the meeting, School Dean Michael Cheng and the Branch directors conducted a tour of the Restaurant Management Laboratory and Kitchen Facilities, the culinary and beverage (wine and beer) management laboratories, classrooms and library. FIU also hosts the Bacardi Center, which focuses on developing learners of beverage management, fine spirits and industry innovation.

The School is ranked 8th in the U.S. among the top public universities for hospitality management with strong emphasis on wine and food. It is ranked the top performer in innovation and among the top five in social mobility. This year it has about 2,000 students enrolled and in 2022 awarded 815 Bachelor degrees. Its students have a passion for food, wine, beer and its history. The School has an interesting school and work combination. Their Bachelor in Hospitality Management degree has a work component requirement for the students to graduate. They must complete a minimum of 500 hours of practical work experience outside the School and then enroll in an internship course, so most of them are already working by the time they graduate. It should be noted that the college granted over \$4 million in scholarships to students in 2022.

In 1997, FIU started the now nationally recognized South Beach Wine and Food Festival in Miami Beach, which has provided \$34 million for the School operations since inception. 🍷

What's Cooking?

CLUB EVENTS ACROSS THE AMERICAS

AIKEN

A Fall Feast

Dieter and Desiree Voegele, accompanied by Jeff Brault, selected the wines and planned the menu for the Fall Feast for the Aiken Branch of IWFS. Desiree also arranged beautiful flowers to ensure a festive mood for the event. A particular treat was the Magnum of Château de Beaucastel Châteauneuf du Pape which accompanied the main course. Magnums are always noteworthy at the Aiken Branch.

November 19, 2022: A Fall Feast, Woodside Plantation Country Club, Aiken, South Carolina. 🍷 *Laherte Freres Brut Ultradition* ✕ Roasted Butternut Squash in Philo Cup, Crispy Bacon-Bleu Cheese Brussel Sprouts, Veal Meatballs with Sage/Marsala Sauce. 🍷 *Spottswoode Sauvignon Blanc 2021* ✕ Steak Au Poivre—Petit Filet over Potato/Vegetable, Hash and Wild Mushroom Sauce. 🍷 *Pascal Jolivet Sancerre 2021* ✕ Winter Salad: Artisan Greens, Feta Cheese, Toasted Pecans, Sliced Red Onion, Dried Cherries, and Cranberries with Apple Cider Vinaigrette Dressing. 🍷 *Dow's 10-Year Tawny Port* ✕ Chocolate Panna Cotta with Berry Sauce. 🍷

Fall Flowers Set the Mood for the Fall Feast



ARKANSAS

Back in Time

The Arkansas Branch held a spectacular event at Van Buren's Drennen/Scott Historic Site. First off, Director Tom Wing marshaled a period-attired brigade of Union troops to fire a welcoming cannon round! After enjoying bits n' bubbles we entered the home's parlor and a special bottle was waiting for us: A 1971 Sercial Madeira. The wine's vintage shares the year Drennen/Scott was added to the National Register of Historic Places. Dinner immediately followed and we were served at the home's original dining table, which was adorned with Drennen/Scott family's china and flatware. It was a memorable evening for us all!

November 12, 2022: Back in Time, Historic Drennen-Scott House, Van Buren, Arkansas. 🍷 *Roederer Estate Brut NV* ✕ Parmesan Crisps—Rosemary/Thyme Flatbreads with Membrillo and Manchego Cheese —Picos Wrapped with Jamón Ibérico. Prior to the start of the meal a toast was made to the Drennen-Scott House with 🍷 *D'Oliveiras Sercial Madeira, 1971*, followed by *Craggy Range Sauvignon Blanc 2021*, ✕ Soup "Shooter" and Salad – Herb Roasted Heirloom Tomato Soup, Field Green Salad with Radishes, Heirloom Tomatoes, Roasted Beets and Goat Cheese, topped with Apple

Dinner in the Antebellum Drennen/Scott Home



Cider Vinaigrette, 🍷 *DeBeaune Morgon Montchoisy 2017*, ✕ Herb Roasted Chicken with White Wine Velour Sauce, Buttermilk Mashed Red Potatoes and Sautéed Green Beans with Crispy Bacon, 🍷 *Dr. Heidemanns Bernkasteler Badstube Riesling Auslese 2016*, ✕ Fresh Apple Tart with Vanilla Bean Crème Fraîche. 🍷

Fall French Dinner at VG Bistro

On November 13, 2022, the Atlanta Chapter of the IW&FS held their Fall French Dinner at VG Bistro in the Roswell suburb of Atlanta. The hosts worked hard with Executive Chef Matt Meacham to bring our branch six fine French courses of food with six exceptional French wines. General Manager Nicholas Sousounis was able to serve the public while gracefully entertaining the branch and our guests in a private room. The highlight of the night was a coriander-crusted leg of venison served with sweet potato dauphinoise, macerated fig, and petite fennel paired with a 2016 St. Émilion Grand Cru Château Monbousquet from the branch's cellar. We were thankful for our talented, first-time hosts for a lovely evening.

November 13, 2022: Fall French Dinner, VG Bistro, Roswell, Georgia. 🍷 *Chandon Brut NV* × Passed Hors d'Oeuvres. 🍷 *Dom. de La Janasse Châteauneuf-du-Pape 2015* × Scallop Crudo, Vanilla-Grapefruit Vinaigrette, Chervil, Chili Oil, Radish, Smoked Salt. 🍷 *Volnay Bitouzet-Prieur 2015* × Butter-Poached Black Grouper, Pickled Orange, Toasted Brioche, Kaffir-Carrot Purée, Fines Herbs. 🍷 *St. Émilion Grand Cru Ch. Monbousquet 2015* × Coriander-Crusted Leg of Venison, Sweet Potato Dauphinoise, Macerated Fig, Granny Smith Sauce, Petite Fennel. 🍷 *Gigondas Saint Damien 2015* × Braised Chatel Farms Beef Short Rib, Celery Root Purée, Crisped Fingerling, Ruby Beet Bordelaise, Parsley. 🍷 *Ch. Laribotte Sauternes 2018* × Foie Gras Ice Cream, Cocoa Nib Tuile, Tart Cherry Sauce, Sea Salt.

Christmas Dinner

On December 18th the Atlanta Branch returned to one of our old favorites: The Iberian Pig. The Buckhead location has a loft area that was reserved for our group and guests. Executive Chef Josue Pena prepared a wonderful, holiday menu for us that included the restaurant's signature dish: Suckling Pig. The wine that had everyone talking was a 2009 Vega Sicilia Pintia, which paired especially well with the braised veal ravioli with rioja cream, veal demiglace, black truffle crème fraîche, and roasted wild mushrooms. The branch also enjoyed a 2009 La Rioja Alta Gran Reserva 904 with the suckling pig. Both wines came from the branch cellar. The Atlanta branch would like to thank our hosts Rob Cheng, Joe Joyce, and Ed and Beth Park for making this exciting event happen. With 45 members and guests in attendance, we almost didn't fit in the event space.

December 18, 2022: Christmas Dinner, The Iberian Pig, Atlanta, Georgia. 🍷 *Morgadio Legado del Conde Albarino, Rias Baixas, Spain 2021* × Gambas al Ajillo, Sautéed Argentinian Red Shrimp, Sherry Garlic Butter Sauce, Grilled Sourdough, Pulpo a la Plancha, Seared Octopus, Harissa, Butternut Squash, Chermoula Pimenton Aioli, Broccolini, Grilled, **Beurre Monté**, Herb Chèvre, Pimenton Aioli. 🍷 *Vegas Sicilia Pinitia Tinta de Toro, Castilla y Leon, Spain 2009* × Braised Veal Shank Ravioli,

L to R: Hosts Nick and Jennifer Hutchens, Teresa and Patrick Fredrich



L to R: Hosts Rob Cheng and Joe Joyce



Roasted Wild Mushrooms, Rioja Cherry Cream Sauce, Black Truffle Crème Fraîche, Grilled Kale, Za'atar-Spiced Squash, Romesco Cranberry, Pepitas. 🍷 *La Rioja Alta Gran Reserva 904 2009* × Mahon Garlic Cream Gremolata, Charcuteria, Ensalada de Manzana, Local Greens, Roasted Apples, Pomegranate, Manchego, Marcona, Almonds, Golden Raising Vinaigrette. 🍷 *Carlos Moro Oinoz Crianza Rioja, 2015* × Manchego & La Dama Sagrada with accoutrements. 🍷



FOOD FACTOID | *Beurre Monté*

Beurre monté refers to melted butter that remains emulsified, even at temperatures higher than that at which butter usually breaks down.

To make a *beurre monté*, boil a very small quantity of water, i.e. 15–60 ml (1–4 tablespoons). Once water has

come to a boil, turn the heat down and start whisking the cold butter into the water, one or two chunks at a time. Add more butter whenever the chunks have melted. Once the emulsion is started, more butter can be added at a time. Continue adding butter while whisking until one has the desired quantity of *beurre monté*. The *beurre monté* must then be held warm, but under 88 °C (190 °F) or else it will break.

A Victorian Holiday Gala

The historic Austin Club (originally an opera house built in 1849) was the perfect venue to celebrate in the style of a Victorian Christmas. Our Holiday Gala included a Dickensian menu created just for us. We enjoyed dishes that recalled the feasts and favorites of high society in a bygone era. A highlight of the event was when member Beryl Bogan, who hails from England, showed us how to link arms around the room and joyously explode our 'crackers.' At the close of the evening we presented the Austin Club with a framed certificate honoring it as Best Venue for 2021 and we celebrated its two chefs with framed write-ups about the 2021 event, which appeared in *Wine, Food and Friends*.

December 1, 2022: A Victorian Holiday Gala, Austin Club, Austin, Texas. 🍷 *Taittinger La Francaise Brut Champagne* ✕ Passed Hors d'Oeuvres: Angels on Horseback, British-Style Shrimp Canapés, Barley and Rice-Stuffed Mushroom Caps, A Demi of Miss Havisham's Saxe-Coburg Soup (A Brussels Sprout Soup created For Prince Albert) with Seasoned Toast Points. 🍷 *Mer Soleil Pinot Noir Reserve 2019* ✕ Classic English Game Terrine with Warm Baguette. 🍷 *Conundrum California White Blend 2021* ✕ Seated Hors d'Oeuvres: Poached Bartlett Pear Salad topped with Gorgonzola Cheese and Roasted Walnuts with Citrus Lime Vinaigrette. 🍷 *Caymus Vineyards Cabernet Sauvignon 2020* ✕ Queen Victoria and Prince Albert's Tournedos of Prime

In true British style, the meal concluded with 'crackers' and a glass of 20 Year Tawny Port. Terry Lyons, Julie Lyons and Jo Anne Hargraves (L-R) sport crowns from their exploding 'crackers'.



Tenderloin with Shellfish-Stuffed Lobster Tail, Broccoli Steaks with a Dollop of Hollandaise Sauce, Pommes Anna. 🍷 *Sandeman 20-Year Tawny Port* ✕ Tiny Tim's Warm Figgy Pudding with Brandy Hard Sauce. 🍷

BALTIMORE

75th Anniversary Celebration

On November 11, 2022 seventy two members and friends of the Baltimore Branch gathered to celebrate its 75th anniversary. The organizers, Livio Broccolino, Bob Cinquegrana and David Koch arranged a dinner that married first growth Bordeaux, 37 year old vintage port and premier cru Puligny Montrachet to an eclectic menu with elements of Haute Cuisine, Maryland Specialties and American Fare. The Baltimore Branch has observed all of its Anniversaries, beginning with its 50th, at Baltimore's Center Club. Remarkably, the kitchen has been presided over by the same chef, Robert Bannan III, for all of those 25 years. Chef Bannan and the Center Club, once again, did not disappoint.

November 11, 2022: 75th Anniversary Celebration, The Center Club, Baltimore, Maryland. 🍷 *Laurent Perrier Cuvée Brut* ✕ Creole-Spiced Sautéed Shrimp with Cajun Remoulade, Smoked Salmon Canapé with Horse-Radish Cream. 🍷 *Dom. Bachelet Monnot Puligny Montrachet 2015* ✕ Lobster Bisque Laced with Cognac Cream. 🍷 *Francois Carillon Puligny Montrachet 1er Cru Les Champs-Gain 2016*

Past Presidents, L to R: David Koch, Michael Meredith, Dave Morris, Ernie Kovacs, Rick Funkhouser, Rick Born, and Cleaveland Miller



✕ Roasted Diver Scallop dressed with Aleppo and Lemon Butter, Baked Oysters Chesapeake with Spinach, Lump Crab and Imperial Glaze. 🍷 *Ch. Latour 1994* ✕ Carved Roasted Tenderloin of Beef Wellington Truffled Madeira Sauce Perigourdine and Autumnal Vegetables. 🍷 *Graham's Vintage Porto 1985* ✕ Apple and Walnut Crostata. 🍷

November in Florida

After a week delay for hurricane Ian, the Boca chapter had its first dinner of the fall season. It was a luscious meal at the delightful "Traditions" restaurant in Delray Beach. French Chef and owner Eric Heintz and his wife Anaïs prepared a special meal with a tip of the hat and style to their family restaurant in Alsace. Chef Eric created a feast unrelated to his standard menu, which showed his great creativity.

November 15, 2022: November in Florida, Traditions, Delray Beach, Florida. 🍷 *Crémant d'Alsace Cave de Turckheim* ✕ Amuse-Bouche, East Coast Oysters, Gratinée, Light Hollandaise, Spring Onions. 🍷 *Pinot Gris Grand Cru Cave de Turckheim 2017* ✕ House-Made Boudin Blanc, Caramelized Onions, Apples Calvados. 🍷 *Châteauneuf-Du-Pape Matteo Domaine Duseigneur 2019* ✕ House-Made Lobster Ravioli, Lobster Bisque Sauce. 🍷 *St-Émilion Grand Cru Château Fombrauge Bernard Magret 2018* ✕ Slow-Cooked Beef Short Rib Bourguignon Onions, Mushrooms, Creamy Chives Polenta. 🍷 *Chocolate Amore Port Style Merlot Trentadue Winery or Port Cabral 10 Years* ✕ Grand Cru Madagascar Chocolate Mousse Cake, Caramelized Hazelnuts. 🍷

CAYMAN ISLANDS

35th Anniversary Gala Dinner

The Cayman Islands branch celebrated its 35th anniversary with a highly anticipated, black-tie dinner at Blue by Eric Ripert at the Ritz Carlton on Seven Mile Beach. Chef Eric Ripert was in attendance, along with inaugural members of the branch, Andrew and Felicity Jones and Peter and Paula Dutton. Chef Thomas Seifried curated a spectacular menu, well worthy of the Caribbean's only AAA Five Diamond restaurant, featuring an array of deliciously crafted dishes and paired with wines befitting the occasion from the branch's cellar.

November 2, 2022: 35th Anniversary Gala Dinner, Blue by Eric Ripert @ Ritz Carlton, Grand Cayman. 🍷 *Dom Pérignon 2008, Chapoutier Condrieu Invitare 2018* ✕ King Crab, Avocado, Ají Amarillo, Potato, Caviar. 🍷 *Bouchard Beaune Clos Saint-Landry 2016* ✕ Grilled Hiramasa, Cannelini Bean Crème, Pickled Vegetable, Sumac Pinenut Vierge Lightly Seared. 🍷 *Le Clarté de Haut-Brion, 2017* ✕ Langoustine, Foie Gras Crouton, Sherry Vinaigrette. 🍷 *Rollin Père et Fils Pernand-Vergelesses, 1er cru Isle de Vergelesses 2011* ✕ Pan-Seared Lamb Rack, Pistachio-Lavender Crust, Bayaldi Gratin, Peppercorn Jus Pre-Dessert. 🍷 *Ch.Rieussec 2010* ✕ Coconut Frangipane, Yuzu Ganache, Jasmin Tea Mousse, Toasted Coconut Ice Cream. 🍷

Chef Eric Ripert enjoys an anecdote with members of the Cayman Islands branch during the Champagne reception.



CHICAGO

877th Dinner of the Society - The Casino Club

The annual branch Christmas dinner was once again held at one of our perennial favorite venues, The Casino Club. Everyone was fully decked out in formal wear, and the Casino Club was decorated to the nines for the holiday. To increase the festive nature of the dinner, if that was possible, our Oenologist Augie Sievers III decided to start us off with back to back 2006 La Grande Dame, one the rosé and one the brut. His decision was perfect, and the pairings with the food impeccable. We kicked off the holiday season in perfect fashion.

December 13, 2022: 877th Dinner, Casino Club, Chicago, Illinois. 🍷 *Champagne Veuve Clicquot Ponsardin La Grande Dame Brut Rosé 2006* ✕ Hot and Cold Canapés: Gougère Warm Crab Tart, Duck Liver Mousse on Brioche Toast, Blinis with Crème Fraîche and Caviar. 🍷 *Champagne Veuve Clicquot Ponsardin La Grande Dame Brut 2006* ✕ Miniature Lobster Soufflé, Lobster Sauce. 🍷 *Beaune Clos des Couchereaux Domaine des Héritiers Louis Jadot 1996* ✕ Roast Breast & Confit Leg of Duck, Apple Sage Stuffing Timbale, Roasted Chestnuts, Duck Gravy. 🍷 *Ch. Batailley 1989* ✕ Braised Lamb Shank, Butternut Squash Purée, Truffle-Foie Gras Sauce. 🍷 *Le Vieux Donjon Châteauneuf-du-Pape 2001* ✕ Cheese: Mindoro Blue, Delice de Bourgogne, Manchego. 🍷 *Taylor Fladgate Vintage Port 1970* ✕ Bûche de Noël: Chocolate Filling, Chocolate Buttercream Icing, Crunchy Meringue Mushrooms.

878th Dinner of the Society - Claudia

It's a rare treat when we get to experience new restaurants in the IWFSC schedule and when they come up, it is with great expectations. The 878th dinner of the Society was one of those evenings. ▶

❖ Claudia has blasted into the Chicago dining scene with Chef/Owner Trevor Teich and his team. We were taken through a tasting menu showcasing the global abilities and talents of this outstanding and awarded team. Claudia is expected to receive at least one Michelin star when the awards next come out. It will be well deserved.

January 11, 2023: 878th Dinner, Claudia, Chicago, Illinois. ❖ *Taittinger Comtés de Champagne Brut Blanc de Blancs 2006* ❖ Forest & Sea: Lapsang & Mushroom Consommé Oyster, Shiso, Tobiko, Saké Sorbet. ❖ *Zind-Humbrecht Pinot Gris Rangen de Thann Clos Saint Urbain Grand Cru 2016* ❖ Bento: Cracker, Potato-Caviar, Madeleine, Tuna-Foie. ❖ *Trimbach Riesling Clos Sainte Hune 2009* ❖ Black Bass: Cauliflower, Kombu, Seafoam, Chive. ❖ *Maison Louis Jadot Volnay 1er Cru Clos de la Barre Monopole* ❖ Snails in the Woods: Tempura, Pine, Black Truffle, Fine Herbs. ❖ *Schäfer Fröhlich Riesling Schiefergestein Bockenauer Trocken 2013* ❖ Lobster: Calamansi, Carrot-Ginger Purée, Hollandaise, Squid Ink. ❖ *Denis Bachelet Gevrey-Chambertin Vieilles Vignes 1990* ❖ Guinea Hen: Pumpkin, White Truffle, Juniper. ❖ *Ch. Suduiraut 1989* ❖ Black Sesame: Panna Cotta, Yuzu, Mandarin Orange. 🍷

COUNCIL BLUFFS

Roaring 20s Prohibition Era Dinner

Our Prohibition inspired event had the help of Matthew Brown, 3rd level Somm at V.Mertz. Matt's idea was to use only those California wineries that survived Prohibition. So all the dinner wines and one quaffer came from the survivors of America's biggest political blunder, Prohibition, which made criminals out of ordinary citizens and witnessed an explosion of alcohol related crime. From January 17, 1920 to December 5th, 1933, only sacramental wine for the Catholic Church could be legally made in the United States. The wine industry in California was pretty small anyway, but Prohibition almost killed it. Similar to a speakeasy, we entered through a special door, the kitchen. No password was required!

November 10, 2022: Roaring 20s Prohibition Era Dinner, Barnato Cocktail Bar & Lounge, Omaha, Nebraska. ❖ *Schramsberg Sparkling Wines* ❖ Mini Lobster Roll, Bruschetta, Truffle Tots. ❖ *Freemark Abbey Chardonnay 2020, Beaulieu Vineyard Carneros Chardonnay 2019* ❖ Scallops, Cauliflower Purée, Lemon Cream. ❖ *Louis Martini Monte Rosso Gnarly Vine Zinfandel 2017, Robert Biale Vineyards Black Chicken Zinfandel 2019* ❖ Smoked BBQ Beef Short Rib, Corn Bread, Honey Butter, Smoked Creamed Corn. ❖ *Inglénook Rubicon Cabernet Sauvignon 2012, Beringer Private Reserve Cabernet Sauvignon 2012*

Three Flappers: Heather Thrasher, Tabitha Thrasher, Paige Ritter



❖ Whiskey-Marinated Filet Mignon, Yukon Mashed Potato, Creamy Mushroom Sauce. ❖ *Pacific Rim Riesling 2012* ❖ Beignet Vanilla Ice Cream, Fruit Compote, Whipped Cream. 🍷

FORT WORTH

Holiday Dinner

The International Wine and Food Society of Fort Worth's annual Christmas gathering was held on Friday, December 2, at City Club in downtown Fort Worth. Under the guidance of Executive Chef Gilbert Rivera, the club was treated to a Christmas extravaganza while enjoying views of the city and holiday lights. ➤

L to R: Kathi Mahaffey, Scott Mahaffey, Lynn Cockrell, John Cockrell, Peggy Lee, Kerry Lee



◀ **December 2, 2022: Holiday Dinner, City Club, Fort Worth, Texas.** 🍷 *Lucian Albrecht Cremont d'Alsace* ✕ Cranberry Brie Bites, Quail Quesadilla. 🍷 *S. A. Prim Riesling* ✕ Soup Course, Roasted Red Pepper. 🍷 *Camille & Laurent Schiller Chablis* ✕ Fish Course, Baked Oysters. Lemon-Lime Sorbet. 🍷 *Bodegas El Nicole Clio, Jamilla, Spain 2010, Walt Pinot Noir Clos Pepe 2016* ✕ Pheasant with Chestnuts, Au Gratin Potatoes, Grilled Asparagus. Salad Course, Baby Romaine & Red Oak Mix, Danish Bleu Cheese Dressing. 🍷 *Dow's Ruby Porto* ✕ Raspberry Crème Brûlée. 🍷

GREATER OMAHA

A Taste of Summer

On Tuesday August 30, 2022 we enjoyed a summer event with Chef Branden designing a dinner to remember, starting with the passed hors d'oeuvre enhancing the socialization of the quaffing. The Alaskan Halibut "en papillote" was especially enjoyed by all. Cole, also from the club educated us on a number of paired wines. Mary Mitchell provided the table adornments with butterflies and yellow roses.

August 30, 2022: A Taste of Summer, Happy Hollow Club, Omaha, Nebraska. 🍷 *J Vineyards Sparkling Cuvée, California 2020* ✕ Passed Hors d'Oeuvres, Green Dirt Farms Goat Cheese Croustade, Citrus Pink Peppercorns, Granny Smith Apple, Cucumber & Scallop Ceviche. 🍷 *Rombauer Sauvignon Blanc 2021* ✕ Bibb & Melon Salad: Watermelon, Cantaloupe, Orange Segments, Pearled Mozzarella, Mint, Cold Pressed Olive Oil, 15-Year-Aged Balsamic. 🍷 *Far Niente Chardonnay 2020* ✕ Alaskan Halibut "en papillote," Rice Paper, Jumbo Prawns, Mango Espuma, Coconut Panang Curry. 🍷 *Ken Wright Cellars Pinot Noir, Willamette Valley, Dom. Harmand-Geofroy Enjouise, Burgundy 2017* ✕ Wisconsin Milk Fed Veal 2-Ways: Pistachio-Crusted Sous Vide Loin, Braised Flank, Roasted Garlic, Yukon Silk Petite Vegetables, Foraged Mushrooms, Shaved Oregon Truffles, Natural Juices. 🍷 *Moët Chandon Imperial Rosé* ✕ Summer's Delight: Strawberry Float, Lemon Pudding Cake, Macerated Berries. 🍷

HOUSTON

George Jackson, Steve Folzenlogen, David Singleton, & Pete Ruman enjoy the champagne reception prior to the dinner.



Coronado Expedition

Our event host, Charlie Bennett, selected The Coronado Club in Houston for this elegant evening. The Coronado Club is an elegant private dining club located in downtown Houston. Executive Chef Robert Greene created a special menu designed around a selection of French wines from our IWFS cellar. The Chef obtains menu ingredients for his food procured from small farms, including free-range cattle, wild game ranches and family-owned fishing boats. Meals at the Coronado Club are created to delight and inspire. This event was the perfect start of the Houston chapter holiday season of 2022.

November 18, 2022: Coronado Expedition, Coronado Club Houston, Houston, Texas. 🍷 *Pol Roger Champagne Brut Reserve, France NV* ✕ Crispy Pork Belly with Sherry Glaze, Wild Mushroom Tartlette with Chèvre Mousse & Caramelized Shallots, Patatas Bravas with Sauce Sofrit. 🍷 *Pouilly-Fuissé, Louis Jadot, Burgundy 2020* ✕ Fluke Meunière, Sunchoke Emulsion, Glazed Baby Vegetable & Beurre Meunière. 🍷 *Meursault Rouge, Dom Thierry et Pascale Matrot, Burgundy 2018* ✕ Grilled Semi Boneless Quail, Swiss Chard, Pancetta Gnocchi, Crispy Squash Blossom & Cèpe Emulsion. 🍷 *Ch. Léoville Barton, Saint-Julien Grand Cru, Bordeaux 2004* ✕ Roasted Lamb Loin, Parsley Root Purée, Baby Carrots, Wild Mushrooms, Roasted Fingerling Potatoes & Mint Chimichurri. 🍷 *Vin Doux Naturel Signature, Cave de Rasteau, Rhône 2016* ✕ Gianduja Chocolate Bombe, Blackberry Cassis Gastrique, Crystalized Mint & Dark Chocolate Mirror Glaze. ▶

« Wine Cellar Reduction Party

J.W. Daubert and Mary Raia opened their home once again featuring a selection of wines from the chapter cellar where inventory consisted of only one or two bottles. Pappas Catering served delicious bites that paired up with the exceptional wines. The fourteen wines presented represented France, Italy, and California. Chapter members did their best in this important cellar reduction while listening to live Texas music in the main room next to the warm fireplace.

January 21, 2023: Wine Cellar Reduction Party, Daubert/Raia Home, Houston, Texas. 🍷 *De Saint-Gall Champagne Le Blanc de Blanc Grand Cru NV, Jean-Pierre Marniquet Champagne Tradition Brut, Dom. Pontinet-Ampeau Meursault 1er Cru Charmes 2010, Ch. de Lancyre Pic St. Loup Blanc 2011, Calistoga Cellars Chardonnay Triumph Cellars Napa Valley 2013, Ch. Montrose 2001, Ch. Lescombes 2004, Ch. Leoville Barton 2004, Dom. Jessiaume Santenay 1er Crus Les Gravieres 2015, Tenuta di Colosorbo Brunello di Montalcino 2012, Pian Delle Vigne (Antinori) Brunello di Montalcino 2013, Halter Ranch Ancestor 2010, Halter Ranch Syrah Block 22 2009, Macauley Old Vine Zinfandel 2016* ✕ Crabcakes, Bacon-Wrapped Chicken Bites with Chipotle-Honey Glaze, Premiere Cheese Trap. Beef Tenderloin Carving with Horseradish Sauce, Dijon Mustard and Mini Brioche Rolls, Jumbo Cold-Boiled Shrimp with Cocktail Sauce, Cajun Chicken Tenderloins with Honey Mustard, Au Gratin Potatoes, Grilled Vegetable Tray, Asparagus, Zucchini, Yellow Squash, Cremini Mushrooms, Carrots, Red & Yellow Peppers. Miniature New York-Style Cheesecakes, Double Fudge Brownies, Chilled Lemon Squares. 🍷

Hostess Mary Raia presents the IWFS certificate to Pappas Catering with Host J.W. Daubert



JACKSONVILLE

Vino and Van Gogh

Dwelvin Simmons and Alisia Martin introduced The Wine & Food Society of Jacksonville to a new dining experience with an over-the-top dinner at what would seem a very unlikely restaurant. M Brothers at Mayo Clinic, Jacksonville. M Brothers is the latest restaurant by arguably the best chefs in the area, Matthew and David Medure. The restaurant offers an exquisite dining experience within the main building. It's easy to forget you are in a hospital when you enter the restaurant and are transported to a fine dining experience in a beautiful setting. Members were encouraged to get in touch with their artistic side and dress like the art/artist or engage their creative side.

November 12, 2022: Vino and Van Gogh, M Brothers Restaurant, Jacksonville, Florida. 🍷 *Charles Heidsieck Brut Reserve Champagne* ✕ Kusshi Oysters, Yuzu Cucumber Mignonette, Egg & Toast: Caviar, Farm Egg, Crème Fraîche, Brioche. 🍷 *Valravn Sonoma County Chardonnay 2021* ✕ Lobster & Clams, Handmade Spaghetti, Shellfish Emulsion, Fuse of Fish Roe. 🍷 *Dom. Vincent & Sophie Morey Santenay, Les Hates 2017* ✕ Wild Stripe Sea Bass, Truffle Cauliflower Purée, Wild Mushroom Quenelle, Crispy Kale. 🍷 *Ch. La Nerthe Châteauneuf-du-Pape 2009* ✕ Venison Wellington, Fall Squash Purée, Farro, Royal Trumpet Mushroom, Mustard Jus. 🍷 *Royal Tokaji, Late Harvest* ✕ Olive Oil Ice Cream, Pound Cake Crumble, Passion Fruit Soup. 🍷

L to R: Carol Darling, Karen Bernhardt, Paula Gibson and Robbie Robinson



◀ Annual Holiday Wine Event

It was that time of year again when The Wine & Food Society of Jacksonville held its annual Holiday Wine Tasting Event. 48 members and guests gathered together at Mark & Kathy Kallaus' house to enjoy this festive holiday event. Members were greeted at the door with a glass of Buena Vista La Victorie Rosé Champagne, then were free to roam through the home visiting the four food and wine stations. All enjoyed the merriment and wished each other a Merry Christmas, Happy Holidays and to all a good night.

December 18, 2022: Annual Holiday Wine Event: The Kallaus House, Jacksonville, Florida. 🍷 *Station One: Rombauer Vineyards Sauvignon Blanc 2021, Dom. Vocrete & Fils Vaillon Chablis Premier Cru 2020, King Estate Willamette Valley Pinot Gris 2021. Station Two: Le Grand Bouqueteau Chinon Reserve 2018, Villa Antinori Chianti Classico Reserva 2019, In & Out Collefrisio Montepulciano D'Abruzzo DOC 2016. Station Three: Ch. Du Parc Saint Émilien Grand Cru 2015, Lancaster Estate Winemaker's Cuvée Alexander Valley 2019, Muga Prado Enea Rioja Gran Reserva 2015. Dessert: Alvear Pedro Ximenez Solera 1927, Chambers Rosewood Vineyards Rutherglen Muscat* ✕ *Buffet: Prosciutto-Wrapped Dates with Manchego; French Onion & Gruyère Tartlet; Pan-Seared Scallops, Champagne Butter & Lemon Orzo; Classic Chicken Marsala with Goat Cheese Polenta; Butternut Squash Ravioli with Sage Brown Butter Sauce & Crispy Pancetta Ribbons; Pistachio-Crusted Baby Lamb Lollipops with Potato Hash; Chocolate Crunch Shooters: Chocolate Cake, Chocolate Covered Crispiers, Chocolate Mousse, Whipped Cream; Cherry Crumble with hint of Sea Salt; Heavenly Chocolate & Peanut Butter Bars.* 🍷

Jeff Combs and Judy Ellis



KANSAS CITY

A Monthly Dinner Affäre

The Kansas City branch met for their January dinner at Affäre in Kansas City, Missouri. Affäre is a local and family-owned restaurant that focuses on creating beautiful and fresh dishes with ingredients from Kansas City area farmers. The owners, Martin and Katrin Heuser opened the restaurant in 2012 in the Crossroads in downtown Kansas City. "Our menu rotates seasonally so what you enjoy today might not be on the menu next week. We want to provide you with a contemporary farm to table meal that is homey yet sophisticated," says Martin.

January 25, 2023: Affäre Restaurant, Kansas City, Missouri 🍷 *Von Winning, Riesling Sekt, Brut Pfalz Germany* ✕ *Dates, Bacon Wrapper, Blue Cheese Stuffing, Braunschweiger Pâté, Crostini, Riesling Poached Shrimp, Cocktail Sauce, Tomato Bruschetta. First: 🍷 Pittnauer, "Konig" Pinot Noir Rose, Burgenland, Austria* ✕ *Choice of: Cold Smoked Salmon, Shallots, Capers, Egg, Caviar, Crème Fraîche, Hempseed-Rosemary Focaccia or Honey-Glazed Duck Breast, Red Cabbage Salad, Apples, Caramelized Shallots, Frisée Lettuce, Walnut-Citrus Vinaigrette* 🍷 *Second: Choice of Ramey Russian River Valley Chardonnay 2016* ✕ *Mahi Mahi Steak, Salsify, Spinach Fingerling Potato, Gin Cream Sauce or 🍷 Simi Pinot Noir 2013* ✕ *Venison 'Cordon Rouge', Duck Liver & Ham Stuffing, Sour Cherry Demi-Glace, Brussels Sprouts, Pear Croquette 🍷 Renardat-Fache, Sparkling Rosé, Gamay Poulsard, Bugey-Cerdon* ✕ *Marbled Mona Lisa Chocolate Cup, Dark Rum Chocolate Mousse, Gran Marnier White Chocolate Mousse, Orange Cardamom Cake, Kahlua Coffee Anglaise.* 🍷

L to R: Dr. Lynn McIntosh, Lynn Schweig, Vince Clark, Dr. Karla Batlle



LAKE TAHOE

A Holiday Delight, Celebration of Food & Wine

The IW&FS of Lake Tahoe enjoyed a fabulous 5 course dinner with new incoming members and some departing. It was a bitter-sweet event this year at the Annual 2022 Holiday Delight as we said goodbye to our past president Mario Roberti. He served as our president for many years and as he enjoys his retirement, we look forward to his return as a guest from time to time.

December 4, 2022: A Holiday Delight, Celebration of Food & Wine, Renaissance Reno Downtown Hotel, Reno, Nevada.

🍷 *Lingua Franca Chers Amis Chardonnay, Willamette Valley, 2017*, NV *Monthuys Brut Reserve Champagne, Selection of "End of Bin" Red Wines* ✕ Passed Apps: Curried Chicken Salad Canapé, Classic Bruschetta. 🍷 *Trimbach Gewurztraminer, Alsace*, ✕ First Course: Butternut Squash Soup, Sumac, Chives, Crème Fraîche. 🍷 *Patz and Hall Chenoweth Ranch Pinot Noir, Russian River 2017* ✕ Second Course: Butter Lettuce Salad. 🍷 *Paul Jaboulet Syrah, Hermitage 2009, Lingua Franca Chers Amis Pinot Noir, Willamette Valley 2017*, ✕ Main Course: Choice of Braised Lamb Shank or Pan-Roasted Salmon. 🍷 *Dubourdieu Liaison Sauternes* ✕ Dessert: New York-Cheesecake. 🍷

Janel Pahl & David Hardie



MONTEREY PENINSULA

Holiday Dinner

Peter and Sheila Tansill hosted the branch's Holiday Dinner at the beautiful Club at Pasadera. Decorations, menus and invitations were designated by Sheila. Entrées were developed by famed local chef, Colin Moody, whose motto is "creating fun and unique flavors that excite the palate and inspire the soul."

Members and Guests were greeted to glasses of Ruinart and Billecart-Salmon Champagne, passed appetizers and beautiful harp sounds provided by Juli Alexander.

Dinner ensued with wonderful conversation and food perfectly paired with wines selected by the branch sommelier, Peter Tansill. There is nothing better than friends sharing wine and food at such a beautiful and welcoming venue. Peter and Sheila concluded the evening by presenting Executive Chef Moody and all the culinary staff with an IWFS Certificate of Appreciation to the applause of grateful members and their guests.

December 4, 2022: Holiday Dinner, The club at Pasadera, Monterey, California. 🍷 *Ruinart Brut Blanc NV de Blancs; Billecart-Salmon Brut Rosé NV* ✕ Abalone Fries with Green Goddess, Brie en Croûte with Citrus Cranberry and Candied Walnut Beet Tartar, Pani Puri with Truffle Aioli, Chive Oil and Crispy Capers. 🍷 *Jo Landron "La Louvetrie" Muscadet Sèvre et Maine, 2020* ✕ Osetra Crusted Beausoleil Oyster, Oyster Liquor Foam, Brown Butter Brioche, Allium. 🍷 *Maison Joseph Drouhin Chambolle-Musigny 2020* ✕ Truffled Lobster Gnocchi, Black Truffle Crema, Lions Mane, Squid Ink Tuile, Lemon Crumblata. 🍷 *Rosemary-Blood Orange Lemon*

Chef Colin Moody and the Culinary Team with Peter and Sheila Tansill, Hosts, and Jim Giancola, President



Sorbet, Fennel Pop Rocks 🍷 *Sarget de Gruaud Larose, St-Julien 2009* ✕ Land, Swine and Sea, Sea: Wagyu Strip Loin, Maple Pork Belly, Diver Scallop Chanterelle and Leek Bread Pudding, Smashed Peas and Pearled Carrots Cognac Hollandaise, Crispy Cordyceps, Huckleberry Jus. 🍷 *Ch. Doisy Daëne Sauternes 2017* ✕ Passion Fruit, Torched Meringue, Pistachio Ganache, Salted Tangerine Caramel, Cointreau drunken Berries. 🍷

MONTREAL

Italian Style Holiday Dinner 2022

On Dec 12 the Montreal Branch gathered for an Italian influenced Holiday Dinner at Alex H Restaurant.

For over 30 years, Alex H has provided top French and other European Comfort cooking to a loyal following in the Montreal/NDG Community. Chef/Owner Edward Haddad and his staff prepared unique offerings for our IWFS Montreal evening. A sparkling British Ridgeview Bloomsbury greeted us all as we entered, poured by our master bartender Mikey Colangelo. We started with a tuna tartare followed by a perfectly presented arancini. Each dish was perfect. To finish the evening with some Italian sparkle, we had a great, tiramisu, a table sized shared panettone and roasted chestnuts in Armagnac. As a "Regalo di Natale" each guest went home with a personal panettone.

The evening was planned by Marty Peletz and Suzanne Pridham (who unfortunately ran off to Mexico), Earl Eichenbaum, who selected the wines, and Mark Iazar.

December 12, 2022: Italian Style Holiday Dinner, Alex H Restaurant, Montreal, Quebec. 🍷 *Ridgeview Bloomsbury NV-Sussex, England* ✕ Tuna Tartare on a Bed of Guacamole. 🍷 *Castello della Sala Bramito Umbria 2021* ✕ Arancini with a Roquette Salad. 🍷 *Castello della Sala Bramito Umbria 2021* ✕ Medaglioni Pasta stuffed with Spinach and Ricotta. 🍷 *Crozes*

Wine Presentation by Alex Mersereau



Hermitage Paul Jaboulet Aine Dom. de Thalabert 2017 ✕ Famous Foie de Veau with Onion à la Vénitienne. 🍷 *Dom. Des Huards Cheverny Pure 2020 Vallée de la Loire, Touraine* ✕ Branzino al Cartoccio on Israeli Couscous. 🍷 *Gin Ginè Limonio Dom. Tariquet Bas Armagnac VSOP* ✕ Tiramisu, Panettone à la volonte, Chestnuts Roasted in Armagnac. 🍷

NAPA VALLEY/SONOMA COUNTY

Holiday Party

The Napa Valley/Sonoma County Branch joined Jean-Charles Boisset at his Lounge and spectacular Lounge and Wine Bar in Yountville for an elegant evening of fabulous bubbly, superb wines and exquisite hors d'oeuvres. Jean-Charles was in attendance the entire evening.

Sometimes what happens in Napa stays in Napa, and as a result we are sorry there are no photographs of this event, Special thanks go to member Joy Tashjian for her tireless efforts to make this evening a spectacular success. Thank you, Joy!

December 10, 2022: Holiday Party, JCB Wine Bar and Lounge, Yountville, California. 🍷 *JCB French Fizz/#69 Brut Rosé Crémant, Burgundy NV* ✕, JCB Caviar 🍷 *Blanc de Blancs, Burgundy, Chardonnay, Sonoma 2018, Pinot Noir/#7 Sonoma Coast 2019, Enrapture, Napa Valley Red Blend 2020* ✕ Warm Brie "Brillat-Savarin", Huckleberry & Honeycomb Puffs, Ahi Tuna Cones, with Sesame-Miso Cones, Sweet Italian Sausage and Apple Stuffing "Lollipops," Cranberry Sweet & Sour Roasted Winter Squash and Onion Gruyère Turnover, American Kobe Beef & Cheddar Sliders with Smoked-Bacon Aioli, Moroccan Chicken Skewers with Mint & Pomegranate BBQ Sauce. 🍷

NAPLES

Wines and Cuisine of France

Fifty-nine members of the Naples Branch gathered to begin our 2022-2023 at Escargot 41. Our members were ready to spend time socializing and check up on each other after the devastation of Hurricane Ian, which struck our area in September. We all needed to enjoy this amazing evening of food and wine. Escargot 41 gave us a choice of two appetizers and three entrées. Since every wine was available the entire evening, you could choose your favorite or change with each course.

November 14, 2022: Wines and Cuisine of France, Escargot 41, Naples, Florida. 🍷 *NV Marquis de Coutaine Crémant de Loire, Brut, Domaine du Colombier Chablis Premier Cru Fourchaume 2020, Arnaud Baillet Les Grandes Lignes, Santenay, Premier Cru 2020, Château Moulin Haut Laroque Fronsac Grand Vin de Bordeaux 2006* ✕ Hors d'Oeuvres: Pâté de Campagne Maison, Home-made Pâté, Cornichons, Dijon Mustard, Salmon Fumé au Café, Cured Scottish Salmon, Capers, Crème Fraîche, Jumbo Shrimp ➤

NAPLES *continued...*

Skewer, Saffron Cream Sauce, Micro Arugula. Choice of Appetizer: Soup de Gascogne, Rustic French Soup made with Duck Legs, Foie Gras and Crispy Kale, Beet Salad l'Orange, Mixed Beets served with Arugula and a Poppy Seed Vinaigrette, Shaved Fennel, and Orange Supremes. Choice of Entrée: Loup De Mer Amandine, Bronzino Filet Sautéed with Almond Buerre Blanc, Baby Carrots, Asparagus and Rice Pilaf, Duck Breast l'orange, Pan-Roasted Duck Breast, l'Orange-infused Demi-Glace, Rosemary Fingerling Potatoes and Haricot Vert, Braised USDA Prime Short Rib, Creamy Rosemary Polenta, Broccolini, Roasted Shallots, Oyster Mushroom Sauce. Dessert: Mixed Macaroons, Long Stem Strawberries with Vanilla-Infused Whipped Cream. 🍷

Members enjoying a much needed social evening Karen Tycast, Sandi Druley, Julia Bugera, Hadassah Schulman & Wilma Paterson



NEW YORK

Cellar Dinner at The New York Yacht Club

The New York branch held a cellar dinner on November 3 at the exclusive New York Yacht Club. We were joined by special speakers Lisa Perrotti-Brown, M.W. and her partner at Wine Independent, Johan Berglund. Selections by our Wine Committee included three champagnes 🍷 (Henriot Cuvée Hemera 2006, Andre Clouet Rosé NV, A. Margaine Rosé NV and Perrier-Jouet Fleur de Champagne 2000.) A "Mystery White" was served blind. It turned out to be 🍷 '19 Walter Scott, Seven Springs, Eola-Amity, Chardonnay. From Bordeaux, we served a vertical of 🍷 Gruaud-Larose 1989 and 2018, and then a horizontal of 🍷 Pape-Clément and Palmer 1989. 🍷 Rieussec 1982 was served with our dessert.

November 3, 2022: Cellar Dinner, New York Yacht Club, New York City, New York. ✂ Quail en Crepinette, Gin, Juniper, Lime, Deviled Quail Egg with House-Cured Salmon, Salad of Crab, Sujeo, Foie Gras Terrine, Rose Hip Coulis, Quince, Brown Butter Vinaigrette. Crisp Medallion of Lobster, Golden Ossetra Caviar, Cauliflower Espuma. Colvert Duck Breast and Leg Confit, Spiced Plum, Corn Flan, Alternate: (Vegan) Fall Vegetable Fricassée, Cauliflower Rice, Cranberry, Cashew, Green Onion, Thai Panang Curry. Sous Vide Ribeye Cap, Celery Root Mousseline, Mirepoix, Foraged Mushrooms, Potato Anna, Périgourdine, Alternate: Poulet Bresse. Pear, Frangipane and English Walnut Verrine, Mignardise and Bon Bon. 🍷

NORFOLK

December 8, 2022: An Evening in Inglenook, Black Cow Fat Pig Restaurant, Norfolk, Nebraska

The Norfolk, Nebraska Branch of The International Wine & Food Society celebrated An Evening at Inglenook, highlighting six wines from Inglenook Winery. We were treated to a personal video tour of the Inglenook Winery and Cellars hosted by Michael Gates, followed by a multi-course meal of traditional Italian cuisine paired with Inglenook wines.

Upon arrival, a 🍷 Sauvignon Blanc 2020 was served, a delicate precursor to what awaited us! ✂ An appetizer course of Gorgonzola cheese with Mostarda, fresh Mozzarella with Fire-Roasted Tomato and Prosciutto was paired with a 🍷 Edizione Pennino Zinfandel 2019. Our taste buds were officially "lit up!" Next, a traditional ✂ Italian Wedding Soup was served with a 🍷 Blancaneaux 2020, Inglenook's preeminent white wine meaning "white waters" in French. Blancaneaux is a blend of Viognier, Roussanne and Marsanne varietals. So unique! Our entrée; for the evening was ✂ Strip Steak, Spaghetti with Marinara, and Brussel Sprouts. It was paired with two robust red wines, the 🍷 Rubicon (a Bordeaux blend) 2019 and the 🍷 Cabernet Sauvignon 2019. Delizioso! ✂ For dessert, a red wine poached pear and vanilla Pana Cotta was matched with a special Inglenook family Malvasia wine, topping off a wine and food experience enjoyed by all! 🍷

Event Committee - L to R: Jill & Chuck Sintek, Renee & Jim Albin, Scott & Lori Williams and Ron & Sharon Deets



November 17, 2022: Beaujolais and Gamay, Tom Alton's Home, Oakville, Ontario

Our November 2022 Beaujolais & Gamay event was hosted by Tom Alton in his home, with assistance from Sommelier Anne Popoff of lesavoir-boire.com.

This event was held in the relatively new tradition of celebrating Beaujolais Nouveau. In 1985 the Institut National des Appellations d'Origine (INAO) established the third Thursday of November to allow for a uniform release date for the wine.



FOOD FACTOID | Gamay

The Gamay grape is thought to have appeared first in the village of the Gamay, south of Beaune, in the 1360s. The grape brought relief to the village growers following the decline of the Black Death. In contrast to the Pinot noir variety, Gamay ripened two weeks earlier and was easier to cultivate. It also produced a strong, fruitier wine in a much larger abundance.

Because Beaujolais is made primarily from the gamay grape, our tasting offered six wines back-to-back. We tasted "old world" Beaujolais with "new world" Niagara Gamays. This was brilliant because Niagara is particularly suited to Gamay. The contrast was quite noticeable, and each attendee had their own opinions and preferences. The wines in order were:

🍷 13th Street Winery Gamay 2020, Beaujolais Les Grandes Coasses by Paul Durdilly 2021, Malivoire Farmstead Gamay 2019, Domaine de La Madone Le Perreon Beaujolais Villages 2020, Bachelder Les Village Gamay Noir 2020, Domaine D'Argenson Cote de Brouilly Cuvée Premiere 2017. Anne, Tom and other club members shared their knowledge of Beaujolais and it was an enlightening evening for all.

6 Beaujolais and Niagara Gamay wines were paired with copious amounts of meats, cheese and fruits



Cheers from Inn on the Twenty in Jordan, Ontario!



The Holiday Affaire

The IWFS Oakville Chapter ventured to the winemaking region of Jordan, Ontario. We dined at the Inn on the Twenty, widely regarded as one of the best restaurants in Niagara wine country. We paired our meal with local offerings from Cave Springs Winery and The Foreign Affair Winery. The wines were perfect with our hearty meal on a winter night. The 5-course meal began with an Endive Salad, followed by Roasted Carrot & Ginger Soup. Next was a Roasted Chicken Breast Stuffed with Caramelized Onion, Apple and Cheddar. Ribeye Roast was our entrée and Butternut Squash Risotto Cake was our dessert. Patti Harbman, Chris Stoate and Richard Birkett offered words of wisdom and appreciation, continuing the traditions of our club. The evening was capped with Francine Landry leading each chapter member to the mysterious wishing well to make a wish for 2023. Dale Egan's lantern cozies and Francine's decorations warmed the atmosphere of the unique cellar room setting. Best in wine, food and friends from our chapter to yours in 2023!

December 4, 2022: The Holiday Affaire, Inn on the Twenty, Jordan, Ontario. 🍷 Cave Spring Dolomite Brut

🍷 Cave Spring Riesling Dolomite 🍷 Roasted Carrot & Ginger Soup, Caramelized Apple, Nutmeg Crème Fraiche. 🍷 Cave Spring Chardonnay Estate 🍷 Roasted Chicken Breast Stuffed with Caramelized Onion, Apple and Cheddar. Steamed Mini Potatoes Under Chardonnay Butter Sauce. 🍷 Foreign Affair Dream 🍷 Ribeye Roast, Mashed Potatoes, Seasonal Vegetables, Cave Spring Cabernet Franc Jus. 🍷 Cave Spring Chardonnay Estate 🍷 Butternut Squash Risotto Cake with Zucchini Crown, Root Vegetable Crisps, Chai Cream, Tomato Jam. 🍷

A Tasting of New & Old

The Omaha Branch co-hosted a holiday dinner with the Council Bluffs branch. The wine and food theme was A Tasting of New & Old. Executive Chef Brenden Brown and host Duke Matz collaborated to combine traditional European cuisine (old) with modern flavors and wine pairings (new). We were treated to unusual and creative pairings. A live jazz band allowed for dancing after dinner. Four members were selected for medals for their meritorious service. Dave Thrasher, president of both branches, and Mike Wilke, vice president of both branches, were awarded the Americas Silver Medal. Duke Matz and Tom Murnan were awarded the prestigious André Simon Bronze Medal.

December 11, 2022: A Tasting of New & Old, Happy Hollow Club, Omaha, Nebraska. 🍷 *Gonet-Medeville Brut Tradition Premier Cru NV, Assorted Quaffing Wines from our Cellar* ✕ Beet-Cured Salmon Cones Crispy Braised Short Rib Croquet, Ratatouille, Basil, Chèvre. 🍷 *Dom. Huet 'Le Haut Lieu' Demi-Sec, Vouvray 2018* ✕ Consommé of Golden Beets Stuffed Pasta, Parisienne Vegetables. 🍷 *Dom. des Bosquets Gigondas 2011* ✕ Butternut Squash Purée, Bleu Cheese Soufflé, Baby Lettuces, Pickled Red Onions, Smoked Bacon, Candied Walnuts, Shaved Apple, Honey Thyme Vinaigrette. 🍷 *Hartford Old Vine Zinfandel, Russian River Valley 2015* ✕ "Marzipan"-Crusted Scallops, Cauliflower Varieties, Golden Raisins, Cider Syrup, Fried Capers, Sorrel. 🍷 *Ch.*

Award Winners Dave Thrasher, Americas Silver; Duke Matz, André Simon Simon Bronze; Mike Wilke, Americas Silver; Tom Murnan, André Simon Bronze



Monbousquet, St-Émilion 2010, Beringer Private Reserve Cabernet Sauvignon, Napa Valley 2015 ✕ Filet of Tenderloin "Rossini", Celeriac Delmonico Pomme, Vegetable Mélange, Yuzu Demi-Glace, Truffle Foie Gras Espuma. 🍷 *20-Year Tawny Port* ✕ Pumpkin Crèmeux, Custard, Gateau, Accoutrements. 🍷

PALM BEACH

Holiday Gala

The Palm Beach branch celebrated the holiday season in Florida elegance. Their annual extravaganza and gala was held on the ocean in Palm Beach at the Marjorie Merriweather Post estate. Dr. Peter Miao of La Jolla, IWFS Board Director of Branch Development, flew in for this one-of-a-kind event. The evening started with Krug champagne and Osetra caviar, followed by just-flown-in truffles, shaved tableside by Executive Chef Bogdan Boerean. The wine and cuisine that followed were surpassed only by the company of our members and guests, and the graciousness of our hosts, Stephanie and Peter Lamelas.

December 6, 2022: Holiday Gala, Mar-A-Lago, Palm Beach, Florida. 🍷 *JJ Prum Wehlener Sonnenuhr Auslese 2001* ✕ Lightly Smoked Scallop, Tomato and Olive Relish, Pine Nut Dukkah, Saffron & Meyer Lemon Emulsion. 🍷 *HDV Hyde Vineyard Chardonnay 2019* ✕ Tagliatelle, Freshly Shaved White Truffles. 🍷 *Accendo Cabernet Sauvignon 2016* ✕ Duo of Wagyu Tenderloin & Braised Short Ribs, Artichoke Purée, Braised Dates Chanterelle, Cabernet Reduction. 🍷 *Alios Kracher #8 Trockenbeerenauslese 2015* ✕ Poached Pear, Brown Butter, Almond Cake, Honey Cremont, Fig Ice Cream. 🍷 *Fonseca Port 1985* ✕ Cheese Board, Stilton, Aged Gouda, Brie, Blackcurrant, Spicy Walnuts, Baguette.

On Lake Como

What a wonderful beginning to the year! We "journeyed" about an hour and a half north of Milan, to Lago di Como, for an evening of unsurpassed Italian cuisine at Arturo's Ristorante in Boca Raton.

L to R: Peter Miao, Christine Bruney, Lynn Taylor, Mark Taylor, and Ted Mandes



Thank you to hosts Joan and Al Schlesinger for bringing Italy to us! One of Italy's most renowned chefs, Chef Michele Zambanini of the world-renowned Villa d'Este, travelled to Florida to share his exquisite cuisine with us. Selections included Maine lobster, risotto with seafood, homemade tortelli with amatriciana sauce, and veal fillet with artichoke hearts. Among the wine selections was a 3 liter of 2015 Tignanello from our cellar, rated 96 points by RobertParker.com. Buon anno!! 🍷

PALM BEACH *continued...*

◀ **January 25, 2023: On Lake Como, Arturo's Ristorante, Boca Raton, Florida.** 🍷 *NV Bellavista Grande Cuvée Franciacorta* ✕ Passed Appetizers of Prosciutto-Zucchini Flowers, Smoked Salmon, Meatballs. 🍷 *Vie di Romans Flor di Uis 2019* ✕ Astice del Maine Crema di Piselli, Burrata e Crumble di Olive, Appetizer of Maine Lobster. 🍷 *Antinori Cervaro Della Sala 2020* ✕ Risotto Con Scampo 'Aglia, Olio Peperoncino' e Cima di Rapa, Risotto with Shrimp Scampi. 🍷 *Fattoria Petrola Galatrona 2016* ✕ Tortelli Amatriciana "Cacio e Pepe", Homemade Tortelli Stuffed with Amatriciana Sauce. 🍷 *Antinori Tignanello Toscana (3 Litre) 2015* ✕ Filetto di Vitello Affumicato, Carciofi e Spuma al Pepe, Veal Filet with Artichoke Hearts. Puro Cioccolato Biscotto al Caffè Gelato al Caramello Salato, Homemade Ice Cream with Chocolate Biscotto. 🍷

Marc Schlessinger, Al Schlessinger, Executive Chef Michele Zambanini, Villa d'Este Cernobbio (Lake Como, Italy), Joan Schlessinger, Todd Schlessinger, Enzo Tufano, Maitre D, Arturos Ristorante, Boca Raton, Florida



PHILADELPHIA

Gently Smoked Scottish Salmon, crispy hen egg, Idaho potato, sour cream, mizuna, Center portion is how the dish was presented and lower right is dissected.



FOOD FACTOID | Foie Gras Terrine

Traditionally served cold, a foie gras terrine is a duck or goose liver cooked in a terrine mold, with a tightly-fitted lid. The whole raw liver is packed into a terrine mold and cooked at a low temperature in a water bath, with very few ingredients to distract from the rich buttery taste of pure foie gras – only salt, pepper and Sauternes wine are added.

Dinner at Blackfish

Chip Roman is one of Philadelphia's most talented and exciting chefs. Once again, he delighted the members with a wonderfully prepared, interesting dinner. The cuisine was as spectacular as its presentation on our plates. It was truly a feast for both the eyes and the belly.

December 5, 2022: Dinner at Blackfish, Blackfish, Philadelphia, Pennsylvania. 🍷 *Charles Heidsieck Brut Reserve NV Champagne* ✕ **Foie Gras Terrine**—Sour Cherry, Brioche, Butternut Squash Soup Shots, Smoked Bluefish—Charred Sour Dough, Ancho Chili, Shrimp Dumplings—Sweet and Sour Sauce. 🍷 *Meursault, Narvaux (Boyer-Martenot) 2015* ✕ Gently Smoked Scottish Salmon, Crispy Hen Egg, Idaho Potato, Sour Cream, Mizuna. 🍷 *Pommard, Les Tavannes Dom. Moissenet-Bonnard 2016* ✕ Black Truffle Risotto. 🍷 *Ojai Santa Rita Hills Pinot Noir Fe Ciega Vineyard 2014* ✕ Surf And Turf, Roasted Scallops, Short Rib, Fingerling Potato, Celery Root, Horseradish. 🍷 *Klein Constantia Vin de Constance 2016* ✕ Crème Caramel, Coffee.

January Dinner

To kick off 2023, the Philadelphia Branch held its monthly dinner at Jansen. After 22 years as Chef de Cuisine at Philadelphia's Four Seasons Hotel, David Jansen opened his eponymous restaurant in Philadelphia's Mt. Airy neighborhood in 2016. The dinner was an unqualified success and an apt reminder of everything the Society represents. The meal was among the best we've ever had; each course was a tour-de-force. The wine pairings (selected by Branch Sommelier Herb Engelbert) were spot on, and service was impeccable. ▶

PHILADELPHIA *continued...*

✦ The between-course discussions were educational and inspiring, demonstrating that despite changes in the restaurant scene that present challenges to scheduling events in Philadelphia, membership in IWFS continues to be an exceptional way to enjoy the pleasures of the table. Kudos to Program Chair Chuck McLister for arranging this dinner with a master chef at his fabulous restaurant.

January 17, 2023: January Dinner, Jansen, Philadelphia, Pennsylvania. ✦ *Taittinger Comtés de Champagne Blanc de Blancs (Tête de Cuvée) 2006* ✕ Smoked Trout Mousse on Cucumber, Smoked Salmon Pinwheel on Caraway Dill Lavash, Sesame Tuna on Wonton Crisp. ✦ *La Clos de la Cure Chinon Blanc - Fabrice Gasnier 2020* ✕ Stuffed Imperial Shrimp—Jumbo Lump Crab, Shrimp Mousse, Natural Shellfish Reduction. ✦ *Meursault, Château de Blagny - Louis Latour 2015* ✕ Chilean Seabass—Asparagus Voluté, Watercress Potato Salad. ✦ *Ch. Smith Haut Lafitte (Pessac-Leognan) 2002* ✕ Beef Filet—Exotic Mushroom Risotto, Crisp Cippolini Onion, Shaved Brussels Sprouts, Red Wine **Salmis**. ✦ *Alvear Pedro Ximénez, Solera 1927 (Montilla-Moriles)* ✕ Pear Frangipane. 🍷

Chef David Jansen (R), with outgoing Philadelphia Branch President Kevin Ilse (L) and Program Chair Chuck McLister (center)



FOOD FACTOID | *Salmis*

A *salmis* is a preparation from classical French cooking. When a roast or sautéed piece of meat is sliced and reheated in sauce, the result is a *salmis*.

Typical *salmis* preparations involve roasted game birds such as squab or duck. In these preparations it is

typical to enrich de-fatted roast drippings or reduced game stock with wine, cognac or brandy, and a small amount of puréed liver or foie gras, resulting in a rather muddy sauce. Slices of rare roasted duck or squab breast are napped in the sauce and reheated, though not long enough to boil the sauce or further cook the meat, which would render it overdone (i.e., medium or “well done”).

RENO

2022 Annual Holiday Dinner at Grafted

The Reno Branch held our annual holiday celebration at Grafted Whiskey & Wine Bar in Reno. Normally an innovative whiskey and wine bar that offers shareable appetizers and seasonal small plates, Proprietor Jade Bogan and Chef Billy worked with host couples Dan and Mary Allen, Amy Saathoff and Charlie Moberly, and Curtis and Laura Worrall to create a spectacular wine paired menu for our branch's formal holiday event. Appetizers were set out in the venue's Private Enthusiasts Club locker area where members gathered to visit and enjoy a specially curated cocktail and bubbles before being seated in the dining area. A wonderful multi course dinner followed with expertly paired wines selected by wine committee member and co-host Curtis Worrall. It was truly a special evening for the Reno Branch.

December 12, 2022: Annual Holiday Dinner, Grafted Whiskey & Wine Bar, Reno, Nevada. ✦ *Black Manhattan, or N.V. Ruhlmann Brut, Crémant d'Alsace, Alsace, France* ✕ Mushroom Duxelles in Puff Pastry, Micro Greens & Sherry Vinaigrette Shrimp Crostini on Toasted Baguette & Shrimp Mousseline. ✦ *Shafer Chardonnay, Red Shoulder Ranch, Napa Valley 2019* ✕ Lobster Bisque, Lobster Tail & Chive Oil. ✦ *Altocedro Malbec Reserva, Uco Valley, Mendoza, Argentina 2018* ✕ Grilled Sweet Potato, Pepitas, Chimichurri & Queso Fresco. ✦ *Antoine Graillot & Raul Perez “Encinas”, Mencia Bierzo Tinto, Castilla y León, Spain 2019* ✕ Iberico Pork Agnolotti, Saffron Tomato Sauce & Soffritto. ✦ AXR

Members Mark and Terri Cooper



Cabernet Sauvignon, Napa Valley 2018 ✕ Seared Scallops & Petit Filet, Beet Fennel Sauce, Brown Butter Hollandaise, Shaved Brussels Sprouts. ✦ *N.V. Noval Black Reserve Port, Douro Valley* ✕ Chocolate Mousse, Almond Lace Cookie & Burnt Orange Caramel. 🍷

Holiday Dinner

The Spokane chapter kicked off the holiday season with a lovely dinner at the Spokane Club. The staff put together a wonderful meal paired with wines from our cellar. The club's decorations brought us holiday cheer.

Happy New Year 2023!

December 3, 2022: Holiday Dinner, The Spokane Club, Spokane, Washington. 🍷 *Argyle Chardonnay Blanc de Blanc Sparkling Artisan Series, Spirit Hill Vineyard 2013* × French Endive with Butter-Poached Shrimp Mousse, Roasted Pepper Hummus with Watermelon Radish Pico. 🍷 *Merryvale Chardonnay Napa/Sonoma Carneros 2013* × Smoked Apple Pear Compote Salad,



FOOD FACTOID | Guajillo

A guajillo chili is a landrace variety of the species *Capsicum annuum* with a mirasol ("sunflower" or "looking at the sun") chile fruit type. Mirasol is used to refer to the fresh pepper, and the term guajillo is used for the dry form, which is the second-most common dried chili in Mexican cuisine. There are two main varieties that are distinguished by their size and heat factors. The guajillo puya is the smaller and hotter of the two (puyar, in Spanish, is to prick or poke). In contrast, the longer and wider guajillo has a more pronounced, richer flavor and is somewhat less spicy.

Event Organizers



Baby Spinach, Blood Orange Vinaigrette, Honey-Toasted Crostini. 🍷 *Abacala Tempranillo Estate Fault Line Vineyard, Southern Oregon 2007* × Sous Vide Rack of Lamb, Feta Mousse Baguette, **Guajillo** Pepper Dust, Mint Cherry Coulis. 🍷 *Leonetti Cellar Cabernet Sauvignon, Walla Walla Valley 2003* × Châteaubriand, Butter Demi, Root Vegetables, Whipped Yukon Gold Potato, Thyme Aromatic. 🍷 *Ch. La Bertrand Cadillac France Bordeaux, Entre-Deux-Mers, Sémillon 1983* × Crème Brûlée with Poached Pear. 🍷

TORONTO

The Chef's House Wine Tasting

On January 30th, 2023, 26 IWFS Toronto members dined at The Chef's House, on the campus of George Brown College (GBC) in Toronto. The Chef's House is North America's first student-operated restaurant. IWFS Toronto annually provides a Foundation Scholarship for the top graduate in GBC's Culinary Management Course and it was wonderful to see the students working to prepare our meal. Chef Missy Hui, and students from GBC's Chef School and GBC's School of Hospitality and Tourism Management created and served a tantalizing menu based on a list of wines provided to them by IWFS Toronto's Wine Director.

The surprise of the evening was the orange-tinged Shalva Gvaramadze Khikhvi 2018, a wine from Kakheti, Georgia. Its white pepper nose, citrus notes, dry constitution, and long finish wonderfully complimented the seafood bouillabaisse. An unforgettable gastronomical expedition was enjoyed by all!!

January 30, 2023: Wine Tasting, The Chef's House, Toronto, Ontario. 🍷 *Joseph Cattin Crémant d'Alsace Rosé, NV* × Burrata Crostini, Honey Crisp Apple. 🍷 *Lacryma Christi del Vesuvio, 2017* × Ricotta Ravioli Roasted Mushroom, Truffle Brown Butter, Sage. 🍷 *Shalva Gvaramadze Khikhvi, 2018* × Pan-Seared Seabass, Bouillabaisse Broth, Potatoes. 🍷 *Ch. Pipeau St. Émilien*

IWFS Members enjoying the GBC event



Grand Cru, 2003 × Braised Beef Short Rib, Parsnip, Carrot, Onion, Natural Sauce. 🍷 *Martha's Vintage Port, NV* × Sticky Toffee Pudding, Roasted Pecan Caramel, Espresso Gelato. 🍷

Australia/New Zealand Dinner

The Tucson Chapter kicked off the holiday season with a “down under” wine and food fest at the Lodge at Ventana Canyon. Following a lively pre-dinner reception, thirty members and nine guests enjoyed an outstanding evening of wines from Australia and New Zealand paired with food selections crafted by Ventana’s new chef, Wendy Gauthier.

December 6, 2022: Australia/New Zealand Dinner, Lodge at Ventana Canyon, Tucson, Arizona. 🍷 *Giant Steps Chardonnay 2021, Torbreck Cuvée Juveniles 2020* × Stuffed Mushrooms, Cucumber Cups, Feta Mousse, Tomatoes, Olives. 🍷 *Grove Hill Sauvignon Blanc 2021* × Lemongrass Basil Chicken, Sweet Potato Apple Hash. 🍷 *Mollydooker “Gigglepot” Cabernet 2020* × Blueberry Feta-Glazed Lamb, Farro, Pea Purée. 🍷 *Mollydooker Blue Eyed Boy Shiraz 2020* × Coffee-Rubbed Filet Mignon, Smoked Gouda au Gratin Potatoes, Brussel Sprouts. Chocolate Raspberry Garage Torte.

January 24, 2023: A Toast to Burgundy, Mountain Oyster Club, Tucson, AZ

Forty members and 10 guests gathered at Tucson’s Historic Mountain Oyster Club for a delightful evening of food and wine from Burgundy. Aided by Executive Chef Obie Hindman, Food and Beverage Manager Seana Buck, General Manager Danielle Miller and Wine Consultant Bob Leopardi, Den Riskind and his team of Mountain Oyster Club members—also Tucson IWFS members—fashioned appropriate combinations of wine and food from what is perhaps France’s most interesting wine region. Kudos to the Riskind team for an outstanding job!

L to R: Otto & Penny Melchoir, dinner host and Tornie & Stu MacKay, Chapter President



January 24, 2023: A Toast to Burgundy, Mountain Oyster Club, Tucson, AZ 🍷 *Moillard, Crémant de Bourgogne, Brut* × Gougères au Gruyère, Amuse-Bouche: Chèvre & Brioche. 🍷 *Château de la Crée Montagny 1er Cru Chevalier de la Crée Knights Templar Cuvée 2020* × Butter-Poached Paupiette of Sole & Scallop, Fennel, Sunchoke, Salmon Roe. 🍷 *Domaine des Marrans, Fleurie Les Marrans 2021* × Dry-Aged Duck Breast, Le Puy Lentils, Duck Leg Confit, Pickled Mustard, Fig. 🍷 *Domaine Justin Girardin, Sante-nay Vieilles Vignes 2020* × Boneless Short Rib of Beef au Bourguignon, Sourdough & Butter. Le Dessert: Poire Au Vin Rouge. 🍷

L to R: Ken and Judy Riskind, Larry Crutcher, Dave and Joanne Carney, Martha and Terry Perl



November 27, 2022: Christmas Dinner and 55th Anniversary, Vancouver Club, Vancouver, British Columbia

Our annual Vancouver IWFS Christmas Dinners have always been very special and popular events, evenings of the best of food and the best of wines from our cellar. They were all possibly surpassed by this year's dinner at the iconic Vancouver Club as we celebrated our 55th Anniversary. Our entry to the Ballroom was truly grand, with giant nutcracker soldiers standing at attention as we entered a brilliantly illuminated cavern, elegantly set with white tablecloths and full sets of glassware ready for our dinner. A pair of giant screens showed our chapter's exploits over the past decades, all in glorious colour!

Our anticipation built as we were presented with a dozen bottles of 🍷 *Champagne Veuve Clicquot*, expertly sabred by General Manager Tim Ellison. ✂️ Tasty morsels of Compressed Watermelon, Coconut Prawns, Chicken Satay and Tomato Mozzarella Arancini went perfectly with the Champagne. We then sat, with reverence and respect, to observe the awarding of Certificates of Membership for 10 years, 20 years and even 50 years (to the esteemed Joan and Sid Cross). The final award was the IWFS Americas Gold Medal to Dr. Lawrence Burr in recognition of his support over the past decades and his organisation of the Biennial Okanagan Wine Tours for our chapter.

Our dinner commenced with an ✂️ Endive Salad with pecans, pickled apple, Danish blue, maple vinaigrette accompanied by 🍷 *Château Marjosse blanc 2015* from Bordeaux followed by ✂️ Lobster Velouté with roasted chestnuts, vanilla Chantilly paired brilliantly with 🍷 *La Chablisienne Chablis 1er Cru Vaulorent 2014*, a very fine wine from an excellent vintage.

Next came a flavoursome ✂️ Braised Lamb Cannelloni with porcini fonduta, rosemary breadcrumbs and 🍷 *Domaine la Barroche Châteauneuf-du-Pape 2013*. At this point, we took a break from food and enjoyed a few Christmas carols, led by choristers Larry and Maggie Burr and Ted and Dorothy Chaisson which were followed by a serious main course of ✂️ Beef Wellington with Vichy carrots, fondant potato, red wine jus and 🍷 *Château Les Ormes de Pez 2008*, a Bordeaux from St. Estèphe.

Our sweet finish was the presentation of the Club's ✂️ Christmas Pudding, dramatically flambéed by Mr. Tim Ellison and accompanied by a glass of excellent 🍷 *20-year-old Graham's tawny port*.

Such a spectacular celebration, one that will be treasured and talked about for months to come. We owe a vote of thanks to the Burrs and Chaissons for leading our carols, to Jim Esplen for speaking about the wines, to Susan Man and Milena Robertson for their photos of the evening and to Vancouver Club General Manager Tim Ellison and his team for a magnificent evening! 🍷

Joan and Sid Cross presented with 50 year membership anniversary certificate by president Jim Robertson



WASHINGTON, D.C.

Seafood Dinner

Cafe Milano, long considered one of DC's best Italian restaurants, was the venue of this year's Seafood Dinner. Our committee, along with Chef Domenico, put together not only a great showcase of what Cafe Milano does best: Superb preparation and presentation of seafood delicacies from around the globe. The event was in the restaurant's private dining room that can welcome as many as 60 members and guests. All seafood ingredients were donated by our very own member Stanley Pearlman, the President of Congressional Seafood. The Wine committee selected outstanding bottles from the Chapter's cellar that complemented each course beautifully.

November 8, 2022: Seafood Dinner, Cafe Milano, Washington, D.C.

🍷 *Charles de Cazanove Stradivarius Vintage Brut 2007* ✂️ Aperitivo with Passed Canapés: West and East Coast Oysters with house condiments, Assortment of Crudos: Yellowtail, Pink Snapper, Jumbo Branzino, Sea Urchin Whipped Bacalao with lightly spicy Bell Pepper Aioli on Polenta Chips, Lump Crab Meat Cakes with Horseradish, Aioli Bluefin Tuna, Tonnato Sauce, Pickled Sea Asparagus. 🍷 *Albert Bichot Chablis 1er Cru Les Vaucopins 2020* ✂️ Spaghetti, Sautéed Manila Clams, Fresh Cherry Tomato. 🍷 *Fuligni Brunello di Montalcino 2010* ➤

L to R: Member Kevin LaMontagne, Guests Andrea LaMontagne and Mark Larsen



✂ Linguini, Maine Lobster Corbarino Tomatoes. 🍷 *Vina Otano Graciano Gran Reserva 2009* ✂ Charred Octopus, Stewed Caviar, Lentils, Pickled Onions, Fresno Chili. 🍷 *Sassicaia 2006* ✂ Combo of Dover Sole Fillet, Braised Leeks & Muscovy Duck Breast, Potatoes Timbale, Red Wine Truffle Jus. 🍷 *Fonseca Vintage Port, 1970* ✂ Double Chocolate and Pecan Crumble Cake, Hazelnut Cream, Raspberry Jelly, Maple Syrup and Grappa Gelato.

Holiday Dinner at Gravitas

For our December 13th Holiday Dinner, the D.C. Chapter had an extraordinary evening of special food and wine at Gravitas in the Ivy City. Prior to opening, Gravitas was named as one of the most eagerly awaited openings by Zagat, Tasting Table, Washington City Paper, Washingtonian and BYT. Gravitas is owned and operated by Chef Matt Baker whose illustrious career has shown his skills in the United States and abroad. Gravitas is our Chapter's first Dinner at a Michelin Starred Restaurant having been awarded one star in both the 2020 and 2021 guides. Chef Baker has not disappointed. He creates masterful dishes sourced from local small businesses. The dinner menu was prepared especially for us by Chef Baker and his team. All wines except the Champagne and Chablis were from the Chapter's wine cellar. The Dessert wine, Château Suduiraut 1988, was donated by our long-time member, Dr. Randall Lewis.

December 13, 2022: Holiday Dinner, Gravitas, Washington D.C. 🍷 *Nicholas Maillart Champagne Grand Cru Rosé NV* ✂ Passed Hors d'Oeuvres: Salmon Tartare and Crispy Maitake Mushrooms. 🍷 *Louis Michel 1er Cru Butteaux, Chablis, Burgundy 2020* ✂ First Course: Winter Root Vegetable Salad, Goat Cheese Espuma, Crispy Sage, Truffle Vinaigrette.

Left Members: Rick Evans, Aydin Tuncer and Karim Iman
Right Members: Ozgur Karaosmanoglu and Guests Mrs. Beatriz Tuncer and Mrs. Evans



🍷 *Louis Jadot Beaune 1er Cru 150th Anniversary Cuvée en magnum, Burgundy 2009* ✂ Second Course: Quenelles Nantua, Roasted Fennel, Charred Swiss Chard. 🍷 *Ch. Hosanna, Pomerol 2006* ✂ Third Course: Squab 3-Ways, Blue Hubbard Squash, Hakurei Turnips, Calvados Jus. 🍷 *Ch. Montrose, Saint-Estephe 2006* ✂ Main Course: Venison Roulade, Savoy Cabbage, Roasted Maitake Mushroom, Banyuls Gastrique. 🍷 *Ch. Suduiraut, Sauternes 1988* ✂ Dessert: Milk and Honey Caramelized Honey Cake, Honey Comb Candy, Fleur de Lait Ice Cream. 🍷

YORK

A Sparkling Christmas

The York PA branch celebrated the season with "A Sparkling Christmas", a black tie dinner at the beautiful Hotel Hershey. The evening emphasized the food friendly nature of Champagne and sparkling wine by pairing each course with a different sparkling wine.

Blanc de Blanc Champagne was paired with a butternut squash quiche, Golden Champagne was paired with a chicken fricassée vol-au-vent and Rosé champagne was paired with braised pork shank. A delicious fig and honey dessert was paired with Blanc de Noir. It was clear our members thoroughly enjoyed a delicious and festive evening.

December 10, 2022: A Sparkling Christmas, The Hershey Hotel, Hershey, Pennsylvania. 🍷 *Ruinart Blanc de Blancs, Champagne NV* ✂ Gouda Cheese and Butternut Squash Quiche, Herb Salad, Spiced Pumpkin Seeds, Soubise Sauce. 🍷 *Moët & Chandon, "Imperial" Brut, Champagne NV* ✂ Braised Chicken Fricassée Vol-au-vent, Wild Mushroom and Asparagus. 🍷 *Nicolas Feuillatte Reserve Exclusive Brut Rosé, Champagne NV* ✂ Braised Pork Shank, Brioche Bread Pudding, Baby Beets, Hazelnut Gremolata. 🍷 *Chandon Blanc de Noir, Carneros California NV* ✂ Fig & Honey, White Chocolate Maspone Mousse, Toasted Walnut Financier, Honey Cinnamon Roasted Figs. Freshly Brewed Coffee and Fine Tea Selection. 🍷

A Sparkling Christmas





Wine, Food & Friends

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Festivals & Feasts

The following IWFS Festivals and other events are coming up in the next couple years. And yes, others may pop up from time to time. Check www.iwfs.org for event details. **Sign up early, as these wonderful adventures sell out quickly.** Join in the fun, fine food, wine, and of course, fabulous friendships. Note: All festivals listed are open to all members in all zones: Americas, Europe/Africa and Asia/Pacific. 🌐



The Allison Inn & Spa



Australia



Hong Kong

2023

MAY 2-6 Willamette Valley, Oregon. (Americas) Join the Americas for this exciting 5 day festival. Dine at the finest restaurants and meet world-renowned winemakers during our in-depth tours of some of the best wineries in this region, known for their world class pinot noir and chardonnay. We will be staying at The Allison Inn & Spa, the jewel of Oregon's famed wine country and considered a destination resort set in the foothills of Willamette Valley. This Festival is sold out. However, you may place your name on a waiting list by going to www.iwfs.org/americas/festivals.

MAY 23-27 Catalunya, DO Emporada, Spain. (Europe Africa) Places for this festival were quickly filled with members from across the Society signing up. Starting in Barcelona attendees will be taken to the Catalunya countryside to explore this "land of castles" visiting vineyards and enjoying some of the best restaurants. Sold out. For more info, go to www.iwfs.org/europe-africa/festivals.

OCTOBER 18-22 Sydney, Australia (APZ)

Members are invited to this vibrant city to enjoy some fantastic Australian hospitality. Plans are being made by the team at the New South Wales branch for a fabulous festival of food and wine. More details available soon.

NOVEMBER 15-20 African Adventure (EAZ)

Fly into Johannesburg, transfer to Pretoria and join the Main event on a 4-day journey on the luxurious Rovos Rail Train from Pretoria to Victoria Falls. Spend the night at the iconic Victoria Falls Hotel. There is also a pre-tour in Cape Town from the 11th to 15th and a post-tour to Livingstone and Lusaka from the 20th to 24th of November. This event is wait listed but you may place your name on the wait list by going to iwfs.org/europe-africa/festivals.

2024

NOVEMBER 15-17 Tri-Zone International Festival (APZ)

The APZ is actively working with the Hong Kong Branch to finalize details for this Tri-Zone Festival. A pre-tour is planned in Macau November 14-15 and a Post Gourmet Tour November 18-19. More details available soon.